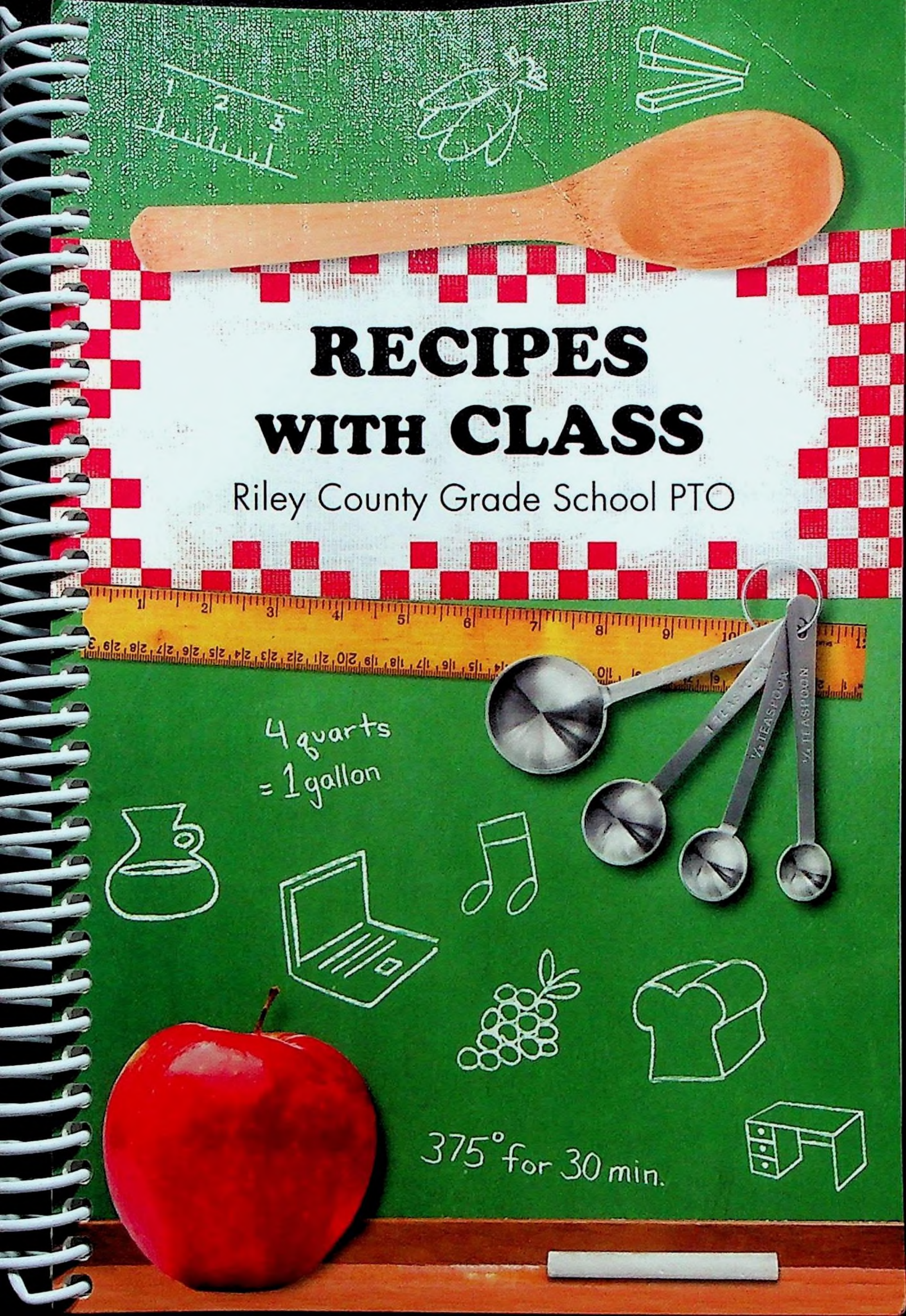
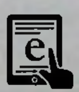

RECIPES
WITH CLASS
Riley County Grade School PTO
4 quarts
= 1 gallon
375° for 30 min.



Riley County Grade School PTO

A Collection of Recipes by
Riley County Grade School
117 N. Remmele St.
Riley, KS 66531

Principal: Mrs. Grant
Vice Principal: Mr. Granberry



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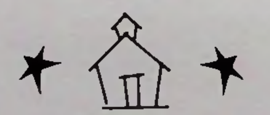


Riley County Grade School

Principal: Mrs.Grant
Vice Principal: Mr. Granberry
Secretaries: Mrs. Hebert
Mrs. Wickstrum

Riley County Grade School PTO

Amanda Kreie, Tamara Moots, Kerry Thurlow, Mrs.Garver, Tracy Sabo, Mrs. Grant, Mrs. Sullivan, Karen Schroeder, Chris White, Stephanie Lagerman, Mrs.Sharp, KayLynn Mead, Stephanie Henton, Gwenda Bishop, Amanda McCoy, Paula Thomson



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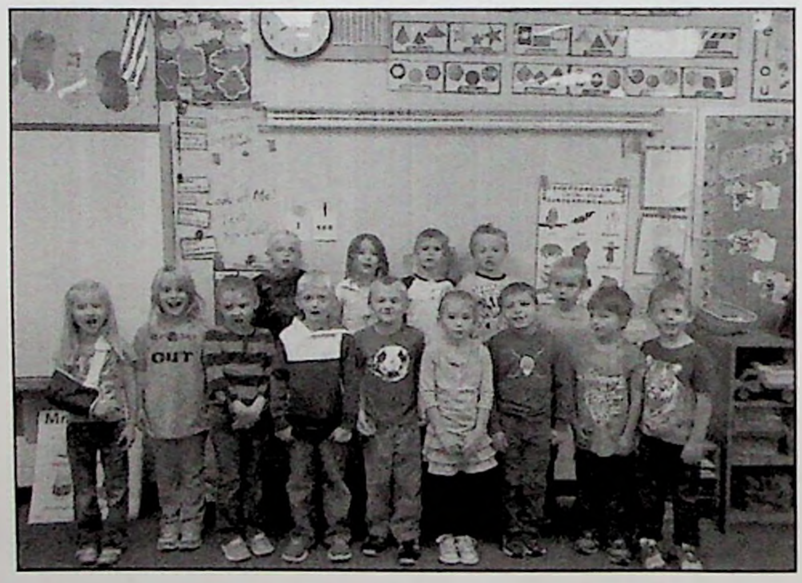


Grace



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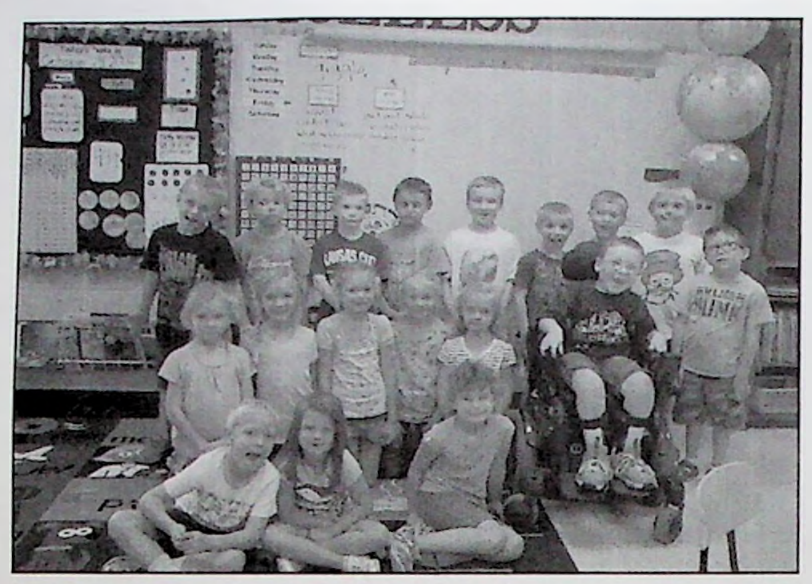
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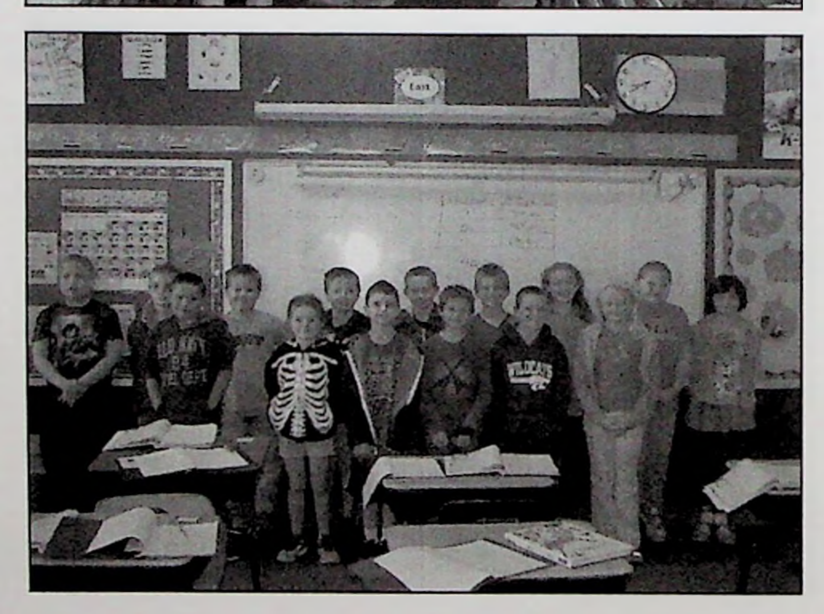




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Devon







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Kindra



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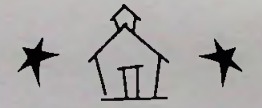


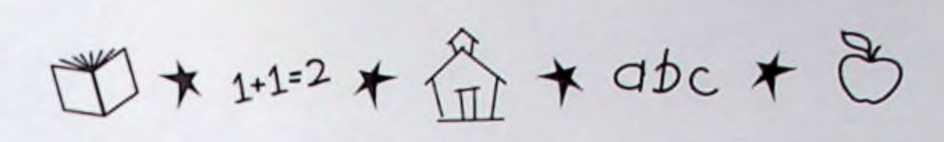
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Madison







Astra

Thanks to all the Riley County Families who helped make this cookbook a success.





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Appetizers & Beverages

Squeeze 2 lemons.
Add water.
Mix in sugar

Helpful Hints

- Add flavor to tea by dissolving old-fashioned lemon drops or hard mint candies in it. They melt quickly and keep the tea brisk.
- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes; steep longer if you want a stronger flavor.
- Always chill juices or sodas before adding them to beverage recipes.
- Calorie-free club soda adds sparkle to iced fruit juices and reduces calories per portion.
- To cool your punch, float an ice ring made from the punch rather than using ice cubes. It appears more decorative, prevents diluting, and does not melt as quickly.
- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing taste.
- When making fresh lemonade or orange juice, one lemon yields about ¼ cup juice, while one orange yields about ⅓ cup juice.
- Never boil coffee; it brings out acids and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.
- Always use cold water for electric drip coffee makers. Use 1–2 tablespoons ground coffee for each cup of water.
- How many appetizers should you prepare? Allow 4–6 appetizers per guest if a meal quickly follows. If a late meal is planned, allow 6–8 appetizers per guest. If no meal follows, allow 8–10 pieces per guest.
- If serving appetizers buffet-style or seating is limited, consider no-mess finger foods that don't require utensils to eat.
- Think "outside the bowl." Choose brightly-colored bowls to set off dips or get creative with hollowed-out loaves of bread, bell peppers, heads of cabbage, or winter squash.
- Cheeses should be served at room temperature–approximately 70°.
- To keep appetizers hot, make sure you have enough oven space and warming plates to maintain their temperature.
- To keep appetizers cold, set bowls on top of ice or rotate bowls of dips from the fridge every hour or as needed.

APPETIZERS & BEVERAGES

APPLE DIP

Nicole Root
Kaden & Hailee
4th & 1st Grade

8 oz. cream cheese, softened
¼ c. brown sugar
1 tsp. vanilla

Mix well and refrigerate. Goes well with pretzels!

BACON CHEESE BALL

DeDee Campbell
Cherie
4th Grade

1 c. mayonnaise
1 pkg. bacon, cooked and crumbled
⅓ c. Parmesan cheese
1 bunch green onions
2 pkg. cream cheese, softened

In a large bowl, blend cream cheese, mayonnaise, Parmesan cheese, green onion and bacon. Refrigerate for about 10 minutes. Shape as desired. Refrigerate until ready to eat.

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BACON-WRAPPED JALAPEÑO POPPERS

Donna Morgan
Para Educator

6-8 large jalapeños
8 oz. cream cheese, softened
½-1 c. shredded cheddar cheese
6-8 slices of bacon, cut in halves

Preheat oven to 400°. Spray any baking pan (a broiler pan allows grease to fall through) with nonstick spray. Cut jalapeños in half length-wise. Remove seeds. (Wear gloves or wash hands thoroughly a few times after handling jalapeños). Mix together the two cheeses. Season if desired. Stuff halved jalapeños with cheese mixture. Wrap each stuffed jalapeño with a piece of bacon. Try to keep ends under the pepper. Place in pan with cheese up. Bake for 15-20 minutes. Check for bacon being done. Enjoy!

BAKED ARTICHOKE DIP

Chris White
Jack
6th Grade

1 can artichoke hearts
1 c. freshly grated Parmesan cheese
½ c. sour cream
½ c. mayonnaise
8 oz. cream cheese, softened
2 garlic cloves, minced
1 small can chopped green chilies

Preheat oven to 325°. Combine all ingredients with a hand held mixer until thoroughly combined. Bake for 30-45 minutes until bubbly and golden. Serve with crackers or french bread.

BBQ HONEY SMOKIES

Adam & Lydia Davies
Cora
Pre-K

1 pkg. Little Smokies
1 pkg. bacon
1 bottle BBQ sauce
¼ c. honey

Preheat oven to 350°. Wrap smokies in bacon. Place smokies on cookie sheet. Pour BBQ sauce over smokies and bake for 30-45 minutes until bacon is brown. Drizzle with honey, and let sit for 3-5 minutes. Serve.

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BBQ MEATBALLS (CROCKPOT)

Erin Stadel
Konner
5th Grade

1 can cranberry jelly
1 (12 oz) jar chili sauce
½ c. ketchup
½ lemon (juice of)
2 T. brown sugar
1 pkg frozen meatballs

Combine and heat until well blended and hot. Enjoy!

BEEF DIP

Chris White
Nic
4th Grade

16 oz. sour cream
16 oz. cream cheese, softened
2 small jars Armour dried beef, finely chopped
1 small can diced green chilies
½ jar diced jalapeños (optional or to taste)
16 oz. shredded cheddar cheese
1 Hawaiian bread bowl

Preheat oven to 350°. Mix all ingredients with a hand held mixer until smooth. Pour into hollowed out bread bowl. Bake for 60-75 minutes. Serve with chips or crackers.

BUFFALO CHICKEN DIP

Erin Stadel
Konner
5th Grade

1 (8-oz.) pkg. cream cheese, softened
½ c. ranch salad dressing
½ c. Frank's Buffalo Sauce
1 c. shredded mozzarella
2 cans (12.5-oz. each) white premium chunk chicken

Heat oven to 350°. Combine and bake 20-25 minutes until heated through. Slow cooker method: combine and heat on high for 1-1 ½ hour or low for 2½-3 hours. Serve with crackers or veggies.

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CARAMEL AND CREAM CHEESE DIP

Linzi Eyestone
Special Education Teacher

8 oz. pkg. cream cheese
1 c. powdered sugar
1 tub prepared caramel dip
1 pkg. Heath bits
1 pkg. mini chocolate chips

Bottom layer: Mix softened cream cheese and powdered sugar in a bowl. Spread mixture into the bottom of a 9x13 baking dish. Middle layer: Spread caramel dip over the cream cheese. Use enough to cover the bottom layer. Top layer: Sprinkle Heath bits and mini chocolate chips over the caramel dip. Use enough to cover caramel. Refrigerate. Dip is great served with pretzels and apples.

CCQ CHEESE DIP

Sue Garver
3rd Grade Teacher

2 lbs. hamburger, browned and drained
1 box of Velveeta type cheese
2 envelopes of taco seasoning
1 jar of mild salsa
1 carton sour cream, optional

Brown hamburger with taco seasoning. Cut Velveeta into small squares, melt in microwave--may need to add a little salsa to thin. Mix in hamburger, salsa and sour cream. Keep warm in slow cooker. Great for tailgates and game days!

CHEESE BALL

Debbie Conrad
Reading Recovery

8 oz. cream cheese, softened
6 oz. shredded cheddar cheese
2 T. each chopped green pepper, onion, green olives
2 T. worcestershire sauce
1 T. lemon juice
Dash of garlic powder
Chopped pecans

Mix ingredients well. Form into a ball and roll in chopped nuts. Goes great with Triscuits or other crackers. You can also just put it in a bowl and serve it as a spread.

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CHEESE STRAWS

Sue Garver
3rd Grade Teacher

1 lb. Cracker Barrel cheese, grated
2½ c. flour
1 c. margarine
¾ tsp. red pepper
2 tsp. salt

Mix well. Using a star plate for a cookie press, make strips on ungreased cookie sheet. Bake at 375° for 10-12 minutes. Break into desired lengths. Will keep well if stored in a sealed container.

CHICKEN OLÉ

Kristin Holt
Kendall
Kindergarten

15 oz. canned chicken
2 c. shredded Monterey Jack cheese
15 oz. can of black beans, drained
4 oz. can of green chilies
4 oz. can of chopped black olives, drained
½ c. sour cream
½ c. mayonnaise
1 envelope taco seasoning

Mix chicken and cheese together in medium bowl. Add black beans, green chilies and black olives. In separate bowl, combine sour cream, mayo and taco seasoning and stir into the chicken mixture. Serve with tortilla chips.

CHIP BEEF DIP

Jane Cales
5th Grade Teacher

1 pkg. (8-oz.) cream cheese, softened
½ c. sour cream
2 T. half and half
Dash Worcestershire sauce
1 pkg. dried chipped beef, chopped
2 T. green pepper, chopped
2 T. onion, chopped
English walnuts, chopped

Mix cream cheese, sour cream, Worcestershire sauce, beef, pepper and onion. If mixture is too thick, thin with half and half. Place into baking dish. Top with walnuts and bake at 350° for 15 minutes. Serve hot with corn chips. Optional serve cold: refrigerate instead of bake. Best if made ahead of time to chill completely.

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CHOCOLATE COOKIE DIP

Whitney Easterberg
Kindergarten Teacher

½ c. butter
⅓ c. brown sugar
1 ½ tsp. vanilla
1 8 oz. pkg. cream cheese
½ c. powdered sugar
¾ c. mini chocolate chips

In a small pan, melt butter. Stir in brown sugar. Stir over medium heat until brown sugar dissolves. Remove from heat, add vanilla. Let cool. In a separate bowl, mix cream cheese and powdered sugar. Whip two minutes. Slowly add in cooled butter mixture and mix for another minute. Stir in chocolate chips. Transfer to serving bowl, refrigerate to set up. Serve with graham crackers, apples, cookies or just eat with a spoon!

CLAM DIP

Diana Powell
In Memory of my father, Dale Acker his favorite dip!
RCGS Kitchen

1 can clams, chopped and drained (reserve juice)
salt
pepper
Worcestershire Sauce (couple of shakes)
1 (16-oz.) container sour cream

Mix all ingredients and refrigerate overnight. Stir, if it is too thick for your liking add a little of the reserved clam juice. Serve with chips and enjoy. Dad's favorite chips were Ruffles Original.

COWBOY CAVIAR

Jacqueline Loewen
Kindergarten Teacher

2 cans Mexican Corn, drained
1 can black beans, drained
1 can Rotel with lime Juice and cilantro
3 diced avocados
1 pkg. guacamole mix
¼ c. Italian dressing
½-⅔ c. salsa
½ tsp. garlic powder

Mix all ingredients together. Enjoy with chips.

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CRAB RANGOON

Adam & Lydia Davies
Cora
Pre-K

- 1 pkg. egg roll wraps
- 2 (8-oz.) pkgs. cream cheese
- 6 green onions, diced
- ½ c. milk

Lay out egg roll wraps. Mix cream cheese, milk, and onion (green stems only). Place two spoons of mixture in center of wrap. With moist fingers, wet two sides of wrap and fold together. Fry in 350° oil for 3-5 minutes or until golden. Serve with sweet and sour sauce.

EASY CHEESE BALL

Sam Waggoner
Sherricole, Mikey & Samson
11th, 8th & 4th Grade

- 1 (8-oz.) pkg. cream cheese
- 1 tsp. accent seasoning
- 4-5 green onions
- Worcestershire Sauce

Combine cream cheese, accent seasoning and Worcestershire sauce and mix together. Chop green onions and add to cream cheese mixture.

EASY SALSA

Shanna Laurie
Brett
Kindergarten

- 1 can tomatoes and green chilies
- 1 can diced tomatoes
- 4 tsp. jalapeños (canned, diced-not pickled)
- ¼ c. yellow onion
- ½-¾ tsp. garlic salt
- ½ tsp. cumin
- ¼ tsp. sugar

Combine all ingredients in a food processor or blender and pulse a few seconds. Chill for an hour or two in the refrigerator and serve.

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ESPINACA DIP

Jessica Holle
Maigan and Jordan
10th & 7th Grade

16 oz. cream cheese
½ pt. heavy whipping cream
2 (4-oz.) cans RoTel, drained
8 oz. Velveeta
½ c. milk
½ onion, chopped
¼ c. jalapeño, optional
8 oz. frozen chopped spinach
4 chicken bouillon cubes

Mix all ingredients in slow cooker and stir occasionally. **For better taste - mix whipping cream, RoTel, jalapeños, spinach, bouillon cubes, milk, chopped onion together in a sealed container over night in the refrigerator.

EXTRA EASY HUMMUS

Karen Schroeder
Taylor & Mariah
6th & 3rd Grade

1 (15-oz.) can garbanzo beans, drained, liquid reserved
2 cloves garlic, crushed
1 tsp. cumin
½ tsp. salt
1 T. sesame oil
Paprika to taste
1-2 tsp. fresh lemon juice

In blender or food processor, combine garbanzo beans, garlic, cumin, salt, oil, paprika and lemon juice. Blend on low speed, gradually adding reserved bean liquid until desired consistency is achieved. Add bell peppers, chipotle or jalapeño peppers to taste if desired.

FRIENDSHIP TEA MIX

Diana Powell
RCGS Kitchen

1 jar (18-oz.) Tang breakfast drink
1 c. sugar
½ c. pre-sweetened lemonade mix (Country Time)
½ c. instant tea
1 (3-oz.) box apricot Jell-O
2½ tsp. ground cinnamon
1 tsp. ground cloves
1 large airtight container

Combine all ingredients and store in the large airtight container. Use 1½ to 2 tablespoons per 1 cup of boiling water. 1 batch makes 50 servings.

FRUIT SMOOTHIES

Joyce Troyer
6th Grade Teacher

1 c. Frozen Orange Juice
1 Banana (Frozen or Fresh)
1 c. Strawberries (Frozen or Fresh)

Place in blender until smooth. (I add protein Powder) Enjoy

GRANNY'S CHEESE BALL

Katie Wendland
1st Grade Teacher

2 (8 oz.) pkgs. cream cheese
2 T. chopped green pepper
2 T. chopped onion
¼ c. drained (squeezed) crushed pineapple
2 tsp. season salt
2 c. chopped pecans (divided)

Soften cream cheese. Add green pepper, onion, pineapple, season salt, and 1 cup of pecans. Mix well and put in refrigerator for about 20 minutes to chill (so not as messy). Then roll into a ball. Roll the ball in the rest of the pecans and chill for 2 hours. Serve with Ritz crackers.

HOT CHOCOLATE MIX

Diana Powell
RCGS Kitchen

12 c. dry powdered milk
1 (8-oz.) can unsweetened cocoa
6 c. sugar
12 tsp. salt
3 tsp. instant coffee
1 c. Coffee Mate creamer
1 c. powdered sugar
1 large airtight container

Mix all ingredients in a large airtight container. Use ¼ cup per 1 cup of boiling water. Stir well and add mini-marshmallows, if desired. Makes 80 servings.

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OUT-OF-THIS-WORLD CORN DIP

Lindsay Holmes
Tyler
Pre-K

3 cans (11-oz.) sweet Corn with diced peppers, drained
1 can (7-oz.) chopped green chiles, drained
1 can (6-oz.) chopped jalapeño peppers, drained (save liquid to add for taste)
½ c. green onion, chopped
1 c. mayonnaise
1 c. sour cream
1 tsp. pepper
½ tsp. garlic powder
16 oz. sharp cheddar cheese, shredded

In a large bowl, mix all ingredients together. Add jalapeño juice to taste. Chill 2 hours to overnight. Serve with your favorite tortilla or corn chips.

PHILLY CHEESE BALL

Grace Brown
RCGS Kitchen

16 oz. cream cheese, softened
1 T. seasoned salt
¼ c. green bell pepper, chopped
8 oz. pkg. pepperoni, chopped
8 oz. can crushed pineapple, drained
2 T. onion, chopped

Mix all ingredients in a bowl. Shape into a ball and chill until firm. Yields 32 (1 oz.) servings.

SAUSAGE BALLS

Diana Powell
RCGS Kitchen

1 lb. sausage, cooked and drained
1 pkg. jalapeño cornbread mix
8 oz. cheese, shredded

Mix all ingredients together. Form into balls, place on a ungreased cookie sheet and bake at 350° until done.

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SPICED TEA

Sue Garver
3rd Grade Teacher

2 c. Tang
small pkg. lemonade mix
1 ½ c. sugar
⅔ c. instant tea
1 tsp. cinnamon
½ tsp. ground clove
1 small pkg. hot cinnamon candies

Combine all ingredients in container. Cover tightly. Shake until mixed. Spoon 2 teaspoons or more into cup, add hot water and stir. Optional; make with cold water.

SPICY PRETZELS

Mari Starnes
K-6 PE Teacher

1 lg. bag pretzels
½ c. canola oil
1 pkg. ranch dressing
1 tsp. garlic powder
1 tsp. lemon pepper
1 ½ tsp. cayenne pepper

Mix all dry ingredients together. Pour oil over pretzels, stir to coat. Add dry mix to pretzels, stir to coat. Let sit over night and enjoy.

STRAWBERRY LEMONADE PUNCH

Erin Stadel
Kobe
6th Grade

1 qt. fresh strawberries, cleaned & hulled
3 c. cold water
1 c. lemon juice from concentrate
¾ c. sugar
3 c. club soda, chilled
Ice

In a blender, purée strawberries. In a pitcher, combine puréed strawberries, water, lemon juice, and sugar. Stir until sugar dissolves. Add club soda & serve over ice. Makes about 2 quarts.

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STUFFED JALAPEÑOS

Kelli Smith
Peyton, Hayden, Reece
7th & 4th Grade & Kindergarten

1 lb. pork sausage
1 pkg. (8-oz.) cream cheese
1 c. shredded Parmesan cheese
1 lb. large jalapeños, halved lengthwise and seeded

Preheat oven to 425°. Brown sausage in a skillet over medium heat. Drain grease and remove from heat. Add the cream cheese and Parmesan. Spoon about 1 tablespoon into each jalapeño half. Arrange in baking dish. Bake about 20 minutes until bubbly and lightly browned.

TORTILLA ROLLUPS

Jeff & Lisa Brummett
Emily, Bobby, Maggie
11th, 9th & 2nd Grade

10 (10 inch) flour tortillas
3 (8-oz.) pkgs. cream cheese
1 small can chopped black olives
1 bunch green onions
2 T. salsa
2-3 shakes Tabasco
2 (9-oz.) Buddig ham slices

Mix together softened cream cheese, black olives, chopped green onions, salsa and Tabasco. Divide the cream cheese mixture among the tortillas and spread it evenly: top with sliced ham. Roll up tortillas, wrap in plastic wrap and refrigerate at least 1-2 hours. Slice and serve.

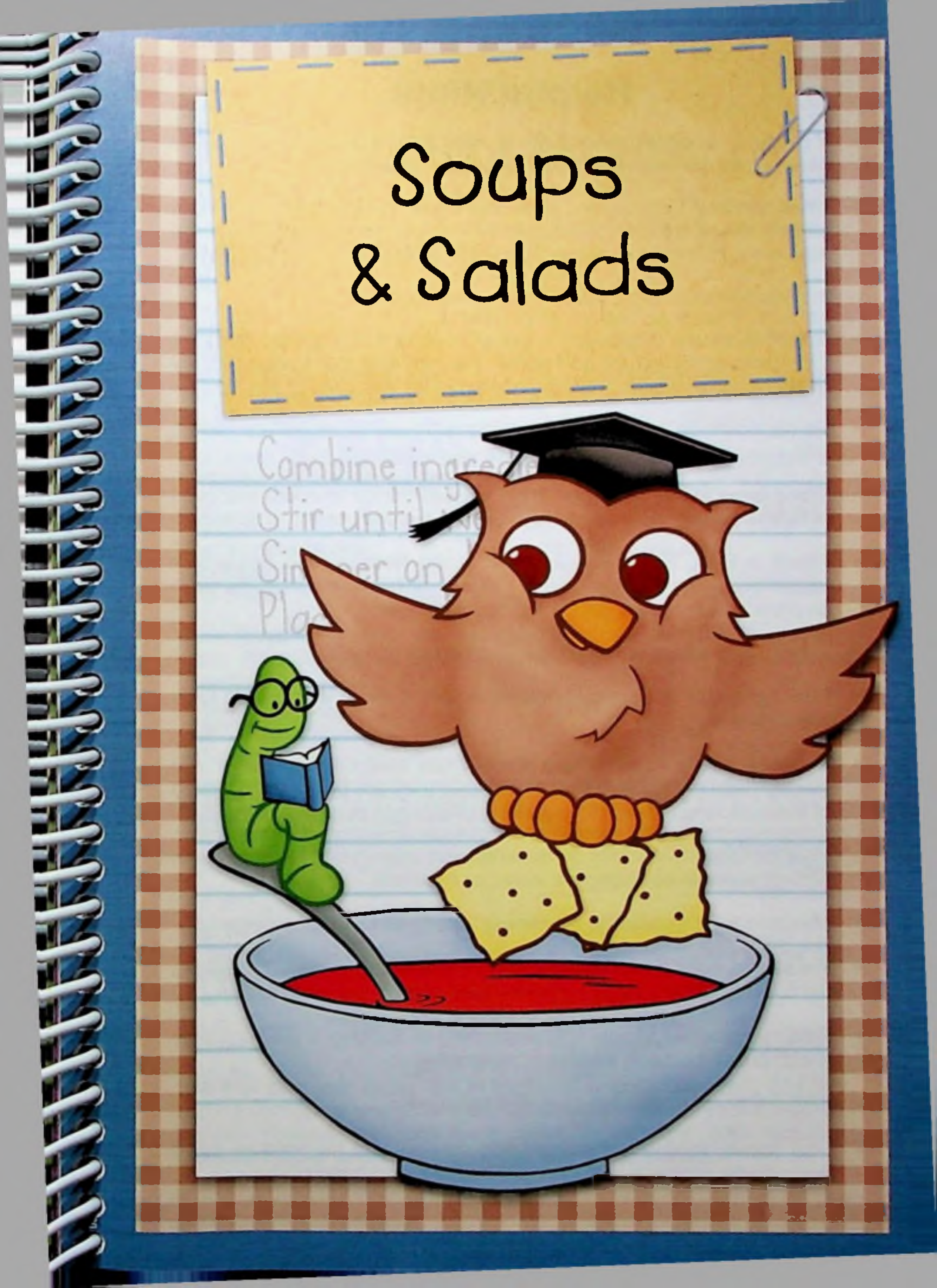
UGLY DIP

Linzi Eyestone
Special Education Teacher

2 cans Mexicorn, drained
1 can RoTel, drained
1 c. regular mayonnaise
1 c. sour cream
1 c. shredded cheddar cheese
1 bunch green onions

Mix all ingredients together in large bowl. Refrigerate for about 4 hours or overnight. Serve with chips or crackers.

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Soups
& Salads

Helpful Hints

- If the soup is not intended as the main course, count on 1 quart to serve 6. As the main dish, plan on 1 quart to serve 2.
- After cooking vegetables, pour any water and leftover vegetable pieces into a freezer container. When full, add tomato juice and seasoning to create a money-saving "free soup."
- Instant potatoes help thicken soups and stews.
- A leaf of lettuce dropped in a pot of soup absorbs grease from the top – remove the lettuce and serve. You can also make soup the day before, chill, and scrape off the hardened fat that rises to the top.
- To cut down on odors when cooking cabbage or cauliflower, add a little vinegar to the water and don't overcook.
- Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.), make the dish easier to digest.
- Fresh is best, but to reduce time in the kitchen, use canned or frozen broths or bouillon bases. Canned or frozen vegetables, such as peas, green beans, and corn, also work well.
- Ideally, cold soups should be served in chilled bowls.
- Perk up soggy lettuce by spritzing it with a mixture of lemon juice and cold water.
- You can easily remove egg shells from hard-boiled eggs if you quickly rinse the eggs in cold water after they are boiled. Add a drop of food coloring to help distinguish cooked eggs from raw ones.
- Your fruit salads will look better when you use an egg slicer to make perfect slices of strawberries, kiwis, or bananas.
- The ratio for a vinaigrette is typically 3 parts oil to 1 part vinegar.
- For salads, cook pasta al dente (slightly chewy to the bite). This allows the pasta to absorb some of the dressing and not become mushy.
- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.
- Chill the serving plates to keep the salad crisp.
- Fruit juices, such as pineapple and orange, can be used as salad dressing by adding a little olive oil, nutmeg, and honey.



SOUPS & SALADS

APRICOT NECTAR SALAD

Grace Brown
In Memory of my mother, Pearl Brandenburg
RCGS Kitchen

2 - 3 oz. pkgs. Orange Jell-O
1½ c. Apricot Nectar
2 c. Hot Water
1 c. Crushed Pineapple, drained
1 c. Miniature Marshmallows

Mix Jell-O, apricots nectar and hot water add crushed pineapple and miniature marshmallows chill until set.

Topping:

½ c. Apricot Nectar
2 T. Flour
½ c. Sugar
½ c. Pineapple Juice
1 Egg
2 T. Butter

Cook these ingredients until thick and then cool. When chilled, fold in 1 cup Whipped Cream. Spread over salad and sprinkle with Shredded Cheese if you want.

BAKED POTATO SOUP

Kerry Thurlow
Wyatt
8th Grade

⅔ c. butter
12 bacon slices, cooked and crumbled
⅔ c. flour
1¼ c. cheddar cheese, shredded
7 c. milk
1 c. sour cream
4 lg. potatoes, baked peeled and cubed
¾ tsp. salt
4 green onions, sliced
½ tsp. pepper

In a 4 qt. pan, melt butter. Stir in flour until smooth. Gradually add milk, stirring constantly until thickens. Add potatoes, onion, bacon, salt and pepper. Reduce heat and simmer for 15 minutes. Add remaining ingredients. Stir until sour cream and cheese is melted.

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BAKED POTATO SOUP

Linzi Eyestone

4 lg. baking potatoes
⅔ c. butter or margarine
⅔ c. flour
6 c. milk
¾ tsp. salt
½ tsp. pepper
4 green onions, chopped
12 slices bacon, cooked and crumbled
1 ¼ c. shredded cheddar cheese
1 (8 oz.) carton sour cream

Bake potatoes at 400° for 1 hour or until done. Let cool. Cut potatoes in halves; scoop out pulp and set aside. Discard skins. Melt butter in a saucepan. Add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add milk; cook over medium heat until thickened. Add potato pulp, salt, pepper, 2 tablespoons green onions, ½ cup bacon, and 1 cup cheese. Cook until thoroughly heated; stir in sour cream. Add extra milk, if needed, for desired thickness. Serve garnished with remaining onion, bacon, and cheese. Yield: 8-10 servings.

BROCCOLI SALAD

The Bowman Family
Natalie
5th Grade

4-6 cups fresh broccoli, chopped fine
2 T. onion, diced
¼ c. raisins
¼ c. roasted sunflower seeds
½ lb. bacon, cooked, drained and crumbled
½ c. Miracle Whip
½ c. mayonnaise
⅓ c. sugar
2 T. cooking oil
2 T. vinegar
3 T. milk
salt and pepper to taste

Combine broccoli, onion, raisins, sunflower seeds, and bacon in a large salad bowl. Mix the remaining ingredients together to create the dressing, then pour as much as desired over the broccoli mixture, stirring to coat the salad.

CARAMEL APPLE SALAD

Carey Zeak

1 sm. pkg. butterscotch instant pudding
1 cup milk
1 8 oz. carton cool whip
6-8 Granny Smith apples, cored and cut into bite size chunks
6 regular size Snickers candy bars, cut into bite size chunks
Fall colored candy sprinkles or chocolate curls

Mix milk and pudding till blended. Fold in cool whip. Add apples and candy bar pieces and mix well. Add sprinkles. Chill until ready to serve.

CASHEW SALAD

Darnell Vargo
Morgan
8th Grade

2 to 3 heads of Romaine lettuce
1 (8-oz) low fat cream cheese, cut into ½ inch squares
1 c cashew pieces
Dressing:
⅓ c oil
⅓ c chopped onion
⅓ c vinegar
½ c sugar
1 tsp. celery seed

Start by layering lettuce, cream cheese and then cashews, continue until bowl is full. Mix dressing in blender, just before serving, pour dressing over salad.

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CHEESEBURGER PARADISE SOUP

Susan White
Jayce
6th Grade

6 medium potatoes, peeled and cubed
1 small carrot, grated
1 small onion, chopped
½ cup chopped green pepper
2 Tbsp chopped seeded jalapeño pepper
3 cups water
2 Tbsp plus 2 tsp beef bouillon granules
2 garlic cloves, minced
⅛ tsp pepper
2 lbs. ground beef
½ lbs sliced fresh mushrooms
2 Tbsp butter
5 cups milk, divided
6 Tbsp all-purpose flour
1 pkg (16 oz.) process cheese (Velveeta), cubed
Crumbled cooked bacon

In a soup kettle, combine the first nine ingredients; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until potatoes are tender. Meanwhile, in a large skillet, cook ground beef and mushrooms in butter over medium heat until meat is no longer pink; drain. Add to soup. Stir in 4 cups milk; heat through. In a small bowl, combine flour and remaining milk until smooth; gradually stir into soup. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in cheese until melted. Garnish with bacon. YIELDS: 14 servings (about 3-½ quarts).

CHEESEBURGER SOUP

Deandra Anderson
Cassandra, Dylan and Alexzandra
12th, 8th, and 1st Grade

2 lbs. Ground Beef
½ c. Onions
1 c Carrots
1 c Celery
2 T Basil
2 T Parsley
8 T Butter
6 c Chicken Broth
8 c Potatoes Chopped
16 oz. Velveeta Cheese
½ c Flour
3 c Milk
½ c Sour Cream

Brown ground beef and add onions, carrots, celery, basil and parsley. Pour into soup pot & melt butter. Add chicken broth and potatoes. Mix flour with milk until well blended. Add to soup; mix. Stir in sour cream & Velveeta cheese. Season to taste. Cook for one hour. Remove from heat & let stand for 30 minutes to thicken.

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CHEESY HAM CHOWDER

The Zeller Family

10 bacon strips, diced
1 large onion, chopped
1 c. diced carrots
3 T. all-purpose flour
3 c. milk
1-½ c. water
2-½ c. cubed potatoes
1 can (15-¼ oz.) whole kernel corn, drained
2 t. chicken bouillon granules
Pepper to taste
3 c. (12 oz.) shredded cheddar cheese
2 c. cubed fully cooked ham

In a Dutch oven, cook the bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels to drain. In the drippings, sauté onion and carrots until tender. Stir in flour until blended. Gradually add milk and water. Bring to a boil; cook and stir for 2 minutes or until thickened. Add the potatoes, corn, bouillon and pepper. Reduce heat; simmer, uncovered, for 20 minutes or until potatoes are tender. Add cheese and ham; heat until cheese is melted. Stir in bacon. Yield: 10 servings.

CINNAMON APPLE SALAD

Sue Garver
Third Grade Teacher

2 (3 oz) pkg. lemon Jello
½ cup red cinnamon candies
2 cups unsweetened applesauce
1 T lemon juice
Dash of salt
½ cup broken walnuts
2 (3 oz) pkg. cream cheese
¼ cup milk
2 T mayonnaise

Dissolve Jello and cinnamon candies in 3 cups of boiling water. Stir in applesauce, lemon juice, and salt. Chill until partially set. Blend softened cream cheese, milk, and mayonnaise together. Add to Jello mixture on low speed. Sir in walnuts and chill until firm,

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CRANBERRY SALAD

The Bowman Family
Natalie
5th Grade

2 c. fresh cranberries
1 ½ c. water
1 c. sugar
1 large box cherry or cranberry Jell-O
1 small can undrained crushed pineapple
1 raw apple, cored and finely chopped
½ c. chopped nuts

Boil cranberries, water and sugar together for 10 minutes, stirring occasionally. Stir in Jell-O powder until dissolved, then allow mixture to cool to room temperature. Stir in pineapple, apple and nuts. Refrigerate until set.

CREAM CHEESE POTATO SOUP

Melissa Headley
Olivia
6th Grade

6 c. Water
2-8 oz. packages Cream Cheese
7 Chicken Bouillon Cubes
3 lbs. Potatoes (diced)
1 lb. Ham Steak (cubed)
1 lg. Onion (diced)
1 tsp. Garlic Powder
1 tsp. Dill Weed

In medium stock pot combine water, bouillon cubes and cubed cream cheese. Heat over medium heat until cream cheese is melted. Add potatoes, ham, onion, garlic powder and dill weed and cook at a slow boil about 30 min. or until potatoes are tender.

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GARDEN PASTA SALAD

Rose Ross
Logan
Kindergarten

8 ounces rotini pasta
½ medium cucumber, peeled and diced
1 cup diced seeded tomato
1 can (approx. 2½ ounces) sliced black olives, drained
½ red bell pepper, diced
¼ cup chopped celery
2 tablespoons finely chopped red onion
¾ cup mayonnaise
2 tablespoons prepared pesto
2 tablespoons lemon juice
¼ teaspoon ground black pepper
½ teaspoon salt
2 tablespoons fresh chopped parsley

Cook rotini in boiling water following package directions. Drain, rinse with cool water, and set aside to cool. Toss the pasta with the lemon cucumber, tomato, black olives, bell pepper, celery, and onion. Combine the mayonnaise, pesto, lemon juice, pepper, salt, and parsley. Combine with the pasta and stir gently until blended. Taste and add more salt as needed.

GRANDMA'S CHICKEN SALAD

Tamara Moots
Brandon and Noah

3 large cans chicken pieces, drained
2 cups mayo
1 cup grated cheddar cheese
1 pkg. cream cheese, softened
2 TBSP onion powder

Combine all ingredients. Mix well with a fork being sure to break up any chicken or cream cheese chunks. Refrigerate at least 2 hours before serving. Tasty with round crackers or on sandwiches.

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HAM AND POTATO SOUP

Sarah Wege
Logan
1st Grade

3½ c. peeled and diced potatoes
⅓ c. diced celery
⅓ c. finely chopped onion
¾ c. diced cooked ham
3¼ c. low sodium chicken broth
½ tsp. salt to taste
1 tsp. pepper to taste
5 T. butter
5 T. flour
2 c. milk

Combine the potatoes, celery, onion, ham and broth in a stock pot. Bring to a boil, then cook over medium heat until potatoes are tender, about 10 -15 minutes. Add the salt and pepper. In a separate saucepan, melt butter over medium-low heat. Whisk in flour with a fork and cook, stirring constantly until thick about 1 minute. Slowly stir in milk as not to allow lumps to form until all the milk has been added. Continue stirring over medium-low heat until think. About 4-5 minutes. Stir the milk mixture into the stockpot, and cook soup until heated through. Serve immediately.

HAMBURGER SOUP

Konnie Evans
School Nurse

1 small onion, diced
1 lb. ground beef
1 (46 oz.) V-8 juice
1 (10) oz.) can cream of mushroom soup
¼ tsp. garlic salt
1 pkg. frozen mixed vegetables

Brown onion & ground beef; drain off fat. Add remaining ingredients to drained meat. Cook until vegetables are done. Serve.

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ORIENTAL BROCCOLI COLE SLAW

Tamara Moots
Brandon and Noah

2 (3 oz.) packages beef-flavored ramen noodles
2 (8.5 oz.) packages broccoli coleslaw mix
1 cup toasted slivered almonds
1 cup sunflower seeds
½ bunch green onions, chopped
½ cup sugar
¾ cup oil
⅓ white vinegar

Before opening noodles, crush into 1-inch pieces. Open packages and set aside flavor packets. Place noodles in bottom of large serving bowl. Top noodles with broccoli slaw, then sprinkle with almonds, sunflower kernels and green onions. In a separate bowl combine sugar, oil, vinegar and flavor packets from noodles. Pour over slaw, cover and chill up to 24 hours. Toss before serving.

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POBLANO CHICKEN CHOWDER

Trista Wickstrum

¼ c. Olive Oil
3 lg. Carrots, Cut into ½-inch dice
2 lg. Onions, Cut into ½-inch dice
5 Stalks Celery, Cut into ½-inch dice
⅛ c. Minced Garlic
2 to 3 Small Poblano Peppers, Seeded and cut ½-inch dice
1 tsp. Salt
½ tsp. White Pepper
¼ tsp. Ground Cumin, or more to taste
¼ tsp. Dried Thyme, or more to taste
1 tbs. Chicken Bouillon Granules
3 qt. Chicken Broth
½ Bunch Fresh Cilantro Leaves, Minced
3 c. Diced (lg. pieces) Grilled Chicken
½ c. (1 Stick) Unsalted Butter
1 c. All-Purpose Flour
½ tsp. Hot Sauce, or more to taste
1 c. Heavy Cream

Heat the oil in a large stockpot over medium heat. Add the carrots, onions, celery, garlic, poblano peppers, salt, white peppers, cumin, and thyme. Sauté for 7 to 8 minutes, or until the vegetables begin to soften. Stir in the chicken bouillon. Add the chicken broth and cilantro, and cook for 10 to 12 minutes, or until the carrots are tender. Stir in the chicken and cook, stirring frequently, until the chowder is thick and the chicken is heated through. Shortly before the chowder is done, melt the butter in a large skillet over medium heat. Add the flour and stir to combine. Cook, stirring frequently, for 3 to 4 minutes to cook the flour. Do not allow the mixture to brown! Ladle 1 cup of the hot liquid from the stockpot into the skillet, whisking constantly. When the first cup of liquid is incorporated, add another 2 cups of liquid, 1 at a time. Pour the mixture in the skillet into the stockpot, whisking to blend. Cook, stirring frequently, 3 to 5 minutes longer, or until the mixture begins to thicken. Remove the pot from the heat, Stir in the hot sauce, then the cream, and serve. I made this last year for the teacher's conference meals.

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POTATO CHEESE SOUP

Emily Huffman
Astra
8th Grade

10 pounds of potatoes
1 pound of ground beef
1 pound of diced ham
1 pound of bacon
1 block of Velveeta
6 cans of corn

1) cut potatoes into large chunks place them into a large stock pot and fill with water. bring to boil turn down heat cook till ¾ done drain off water. 2) in frying pan brown beef drain off grease. 3) add browned beef, diced ham, and cooked bacon to potatoes. 4) melt Velveeta with water till thin and creamy and add to potatoes. 5) open corn drain off juice place in bowl add salt, pepper, and butter to taste heat in microwave then add to soup. 6) mix well and serve

POTATO SOUP

Jana McKinley
Kindergarten Teacher

4 c. chicken broth
4 c. peeled and cubed potatoes
¼ c. minced onions
½ tsp seasoning salt
¼ tsp white pepper
¼ tsp ground red pepper
8 oz. pkg. cream cheese cut into chunks

Combine broth, potatoes, onion, and spices. Cook until tender. Smash a few of the potatoes to release the starch for thickening. Reduce heat to low. Add cream cheese. Heat, stirring frequently until cheese melts. ***For a change, add some garlic and/or crumbled bacon.

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SAUSAGE & CABBAGE SOUP

Tracy Sabo
Macy
6th Grade

4-5 potatoes, scrubbed and cut into ½ x ½ inch cubes
1 lb. Italian sausage, cooked
2 c. cabbage, chopped
½ c. carrot, sliced
1 can French Onion Soup
1 can Golden Mushroom Soup
2 soup cans water

Cook sausage and drain. Cook potatoes in water, and add carrots last few minutes until each are tender, but not falling apart. Drain carrots and potatoes. Add potatoes, carrots, sausage, cabbage, soups, and water to pot. Bring to a boil and steam cabbage until tender. Variation: try spicy Italian sausage.

SLOW COOKER TACO SOUP WITH BLACK BEANS

Katie Wendland

1 lb. ground beef, browned, drained and seasoned with taco seasoning as directed on pkg.
1 (28 oz.) can crushed tomatoes (or 2 sm. cans Rotel and 1 sm. can crushed tomatoes)
1 (15¼ oz.) can corn, undrained
1 (15 oz.) can black beans, undrained
1 (15 oz.) can red kidney beans, undrained (or chili beans for more spice)
2 env. dry Hidden Valley Ranch Dressing mix
1 env. dry taco seasoning
1 sm. onion, chopped
tortilla, or corn, chips
shredded cheese
sour cream

Combine all ingredients except chips, shredded cheese, and sour cream in slow cooker. Cover. Cook on low 4-6 hours. Garnish individual servings with chips, cheese, and sour cream.

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STRAWBERRY PRETZEL SALAD

Jeff & Lisa Brummett
Emily, Bobby, Maggie
11th, 9th, 2nd Grade

Crust

2 ½ c. crushed pretzels
3 tbs. powdered sugar
¾ c. melted butter
8 oz. cream cheese
1 egg
1 c. powdered sugar
9 oz. Cool Whip

Mix together and press into 9x13 pan. Bake 10 min at 350°. Cool. For FILLING Mix cream cheese, egg, powdered sugar, and cool whip. Spread over crust and refrigerate.

Topping

1 (6 oz.) pkg. strawberry Jello
2 c. boiling water
20 oz. frozen strawberries, undrained

Dissolve Jello in boiling water. Add frozen strawberries. When Jello begins to set, pour over cream cheese layer. Refrigerate until set.

TACO SOUP

Jenny Webber
Trent
2nd Grade

1 ½ lbs. ground beef
1 onion, chopped
2 8 oz. cans tomato sauce
1 can Rotel tomatoes & green chilies
2 cans whole kernel corn with juice
1 can hominy with juice
1 can kidney beans
1 can pinto beans
1 pkg. taco seasoning

Brown hamburger and onion. Simmer all ingredients together. Excellent served with sour cream, cheese and tortilla chips.

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VEGETABLE RELISH SALAD

Grace Brown
RCGS Kitchen

1 can Peas
1 can Green Beans (French Style)
1 can Whole Kernel Corn
1 Cucumber, diced
1 Green Pepper, diced
1 Onion, diced
4 Ribs Celery, diced
1 small. jar Pimentos, diced

Drain the canned vegetables. Add the rest of the ingredients. Add to the following dressing;

Dressing:

1½ cup White Sugar
1 cup Vinegar
Salt and Pepper to taste
½ cup Salad Oil
2 T. Water
May also use a little Celery Seed

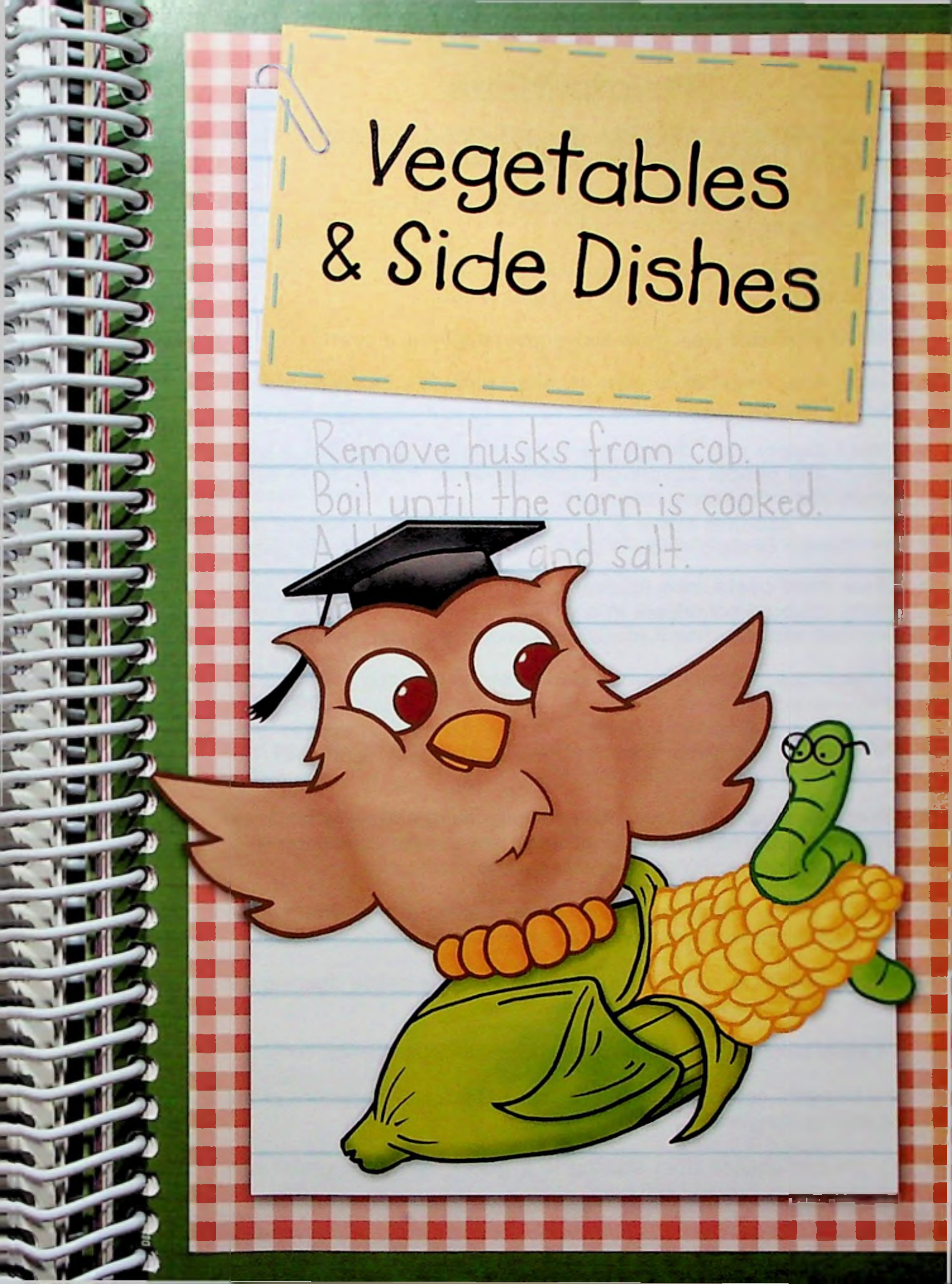
WHITE CHICKEN CHILI

Alicia Scofield
Gracie
2nd Grade

1 T. oil
I onion chopped
3 cloves garlic
1 can green chiles
2 t. cumin
1 t. oregano
1 t. cayenne pepper
2 cans chicken broth
3 c. cooked white beans
3 c. cooked chicken
1 c. shredded Monterey Jack Cheese

Sauté onion in oil, mix in garlic, green chile, cumin, oregano, cayenne cook together for about 3 minutes. Mix in broth, chicken, and beans. Simmer in a pot for 15 minutes. Slowly stir in cheese before serving.

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Vegetables
& Side Dishes
Remove husks from cob.
Boil until the corn is cooked.
and salt.

Helpful Hints

- When preparing a casserole, make an additional batch to freeze for when you're short on time. Use within 2 months.
- To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.
- To prevent pasta from boiling over, place a wooden spoon or fork across the top of the pot while the pasta is boiling.
- Boil all vegetables that grow above ground without a cover.
- Never soak vegetables after slicing; they will lose much of their nutritional value.
- Green pepper may change the flavor of frozen casseroles. Clove, garlic, and pepper flavors get stronger when frozen, while sage, onion, and salt become more mild.
- For an easy no-mess side dish, grill vegetables along with your meat.
- Store dried pasta, rice (except brown rice), and whole grains in tightly covered containers in a cool, dry place. Refrigerate brown rice and freeze grains if you will not use them within 5 months.
- A few drops of lemon juice added to simmering rice will keep the grains separated.
- When cooking greens, add a teaspoon of sugar to the water to help vegetables retain their fresh colors.
- To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned french-fried onions, grated cheese, or slightly crushed seasoned croutons.
- Soufflé dishes are designed with straight sides to help your soufflé rise. Ramekins work well for single-serve casseroles.
- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.
- To avoid toughened beans or corn, add salt midway through cooking.
- If your pasta sauce seems a little dry, add a few tablespoons of the pasta's cooking water.
- To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.



VEGETABLES & SIDE DISHES

ALASKA SALAD

Karen Schroeder
Taylor and Mariah
6th & 3rd Grade

Broccoli Mixture

4 to 6 c. broccoli
½ c. red onion, diced

Chill in covered container.

Crunch Mixture

2 T. vegetable or canola oil
1 pkg. chicken flavor Ramen noodles, crushed, seasoning packet set aside
½ c. sliced almonds
2 T. whole sesame seeds

In large skillet, lightly brown the crunch mixture ingredients. Be careful not to burn.

Dressing

¼ c. vegetable or canola oil
3 T. Rice or Tarragon vinegar
2 T. sugar
½ c. mayonnaise
Ramen seasoning packet

Mix and chill dressing ingredients. Just before serving stir broccoli mixture, crunch mixture and dressing together in a large serving bowl.

COPPER PENNIES

Sue Garver
3rd Grade Teacher

2 lbs. carrots, sliced and cooked
1 green pepper, chopped
¼ c. vinegar
1 c. sugar
1 tsp. prepared mustard
½ c. Wesson oil
Dash of salt
1 can tomato soup
2 medium onion, chopped
1 tsp. Worcestershire

Boil vinegar with sugar until sugar dissolves. Then add remaining ingredients and refrigerate at least 8 hours. Serve cold. Keeps in the refrigerator. Serves 6

CORN SALAD

Alicia Scofield
Gracie
2nd Grade

2 cans white corn
1 can sliced black olives
1 bell pepper, chopped
1 red pepper, chopped
1 small red onion, chopped
¾ c. Miracle Whip
salt and pepper to taste
1 bag of Chili Frito chips, crushed
1 c. shredded cheddar cheese

Mix together first seven ingredients. Chill in fridge. Just before serving add crushed Frito chips and cheddar cheese.

CREAM CORN

Jessica Holle
Maigan & Jordan
10th & 7th Grade

2 (16-oz) pkgs. frozen corn
8 oz. pkg. cream cheese
½ c. butter
2 T. sugar
2 T. water

Put corn in a slow cooker. Cut cream cheese and butter into small cubes. Add to corn along with sugar and water. Put on lid, turn on high for 45 minutes. Stir and turn down to low for 3 hours. Stir occasionally.

CRISP REFRIGERATOR PICKLES

Mari Starnes
K-6 PE Teacher

1 c. white vinegar
1 c. white sugar
2 tsp. celery seed
1 tsp. salt
3 c. sliced cucumbers
3 small onions, thinly sliced

Mix vinegar, sugar, celery seed, and salt together. Add cucumbers and onions and refrigerate.

EASY CREAMY CORN

Christine Lippert
Jarrett
1st Grade

4 (12-oz.) pkgs. frozen corn
4 T. sugar
2 (8-oz.) pkgs. cream cheese
½ c. butter or margarine
12 T. water

Combine all ingredients in slow cooker. Cook on low for approximately 4 hours, stirring occasionally. Makes 16 servings.

ORIENTAL COLESLAW

Christina Ummel
Cassidy
7th Grade

2 (3-oz) pkg oriental flavor ramen noodles
1 (16-oz) pkg coleslaw mix
1 c. sliced almond slivers
1 c. sunflower kernels
2 green onions, chopped (optional)
½ c. sugar
½ c. canola oil
⅓ c. white vinegar

Remove flavor packets from soup mix & set aside. Crush soup noodles. Place noodles in bottom of large bowl. Top with slaw mix, sprinkle with almonds, sunflower kernels & green onions. In separate bowl, whisk together contents from flavor packets, sugar, oil & vinegar. Pour over slaw mixture. Cover & chill for approximately 24 hours. Toss before serving.

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OVEN FRIES

Susan White
Jayce
6th Grade

4 medium potatoes
1 T. olive oil
2 ½ tsp. paprika
¾ tsp. salt
¾ tsp. garlic powder

Cut each potato into 12 wedges. In a large bowl, combine the oil, paprika, salt and garlic powder. Add potatoes; toss to coat. Transfer to a 10x15 inch backing pan coated with cooking spray. Bake at 400° for 40-50 minutes or until tender, turning once. YIELDS: 4 servings.

RANCH POTATO ROUNDS

Kerry Thurlow
Kylee
5th Grade

3-4 medium baking potatoes
1 T. vegetable oil
1 pkg. dry ranch salad dressing mix

Preheat oven to 400°. Wash potatoes and leave skin on. Slice potatoes into ¼ inch thick slices. Place sliced potatoes into a zippered plastic bag. Add vegetable oil. Shake to coat. Add salad dressing mix and shake until potatoes are evenly coated. Line potatoes in a single layer on a baking sheet. Bake 40-45 minutes or until potatoes are brown.

RANCH POTATOES

Suzann Mongeau
Bodie
1st Grade

5 lbs. potatoes
1 med. container sour cream
1 ½ c. ranch dressing
1 lb. bacon, cooked and crumbled
1 ½ c. shredded cheese (flavor of your choice)

Peel and dice potatoes. Boil potatoes until just tender. Drain potatoes and put in a greased 9 X 13 pan. Mix with other ingredients. Bake at 350° for 30 - 45 minutes.

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ZESTY GRILLED POTATOES

Suzann Mongeau
Bodie
1st Grade

1 pkg. (20-oz.) frozen diced potatoes with onion
2 T. butter
½ tsp. paprika
¼ tsp. garlic salt
1 can (10-oz.) RoTel original diced tomatoes and green chilies, drained well
⅓ c. Mexican cheese blend, shredded

Preheat gas grill to medium heat. Spray 9x13 disposable foil pan with cooking spray; set aside. Combine potatoes, butter, paprika and garlic salt in a large microwave safe bowl. Microwave on high 2 to 3 minutes or until potatoes are hot and butter melts. Stir in drained tomatoes. Place potato mixture in foil pan; sprinkle with cheese. Grill uncovered, 20 to 25 minutes or until potatoes are tender. Refrigerate any leftovers.

ZIPPY RICE PILAF

Sarah Wege
Logan
1st Grade

1 small onion
3 garlic cloves, minced
2 tsp. butter or margarine
1 c. uncooked long grain rice
2 jalapeño peppers, seeded and chopped
2 c. chicken broth
½ tsp. ground cumin
¼ tsp. salt

In a saucepan, sauté onion and garlic in butter until tender. Add the rice and jalapeños, toss to coat. Stir in the broth, cumin, and salt. Bring to a boil. Reduce heat, cover and simmer for about 20 minutes or until liquid is absorbed and rice is tender. Fluff with a fork and serve immediately.

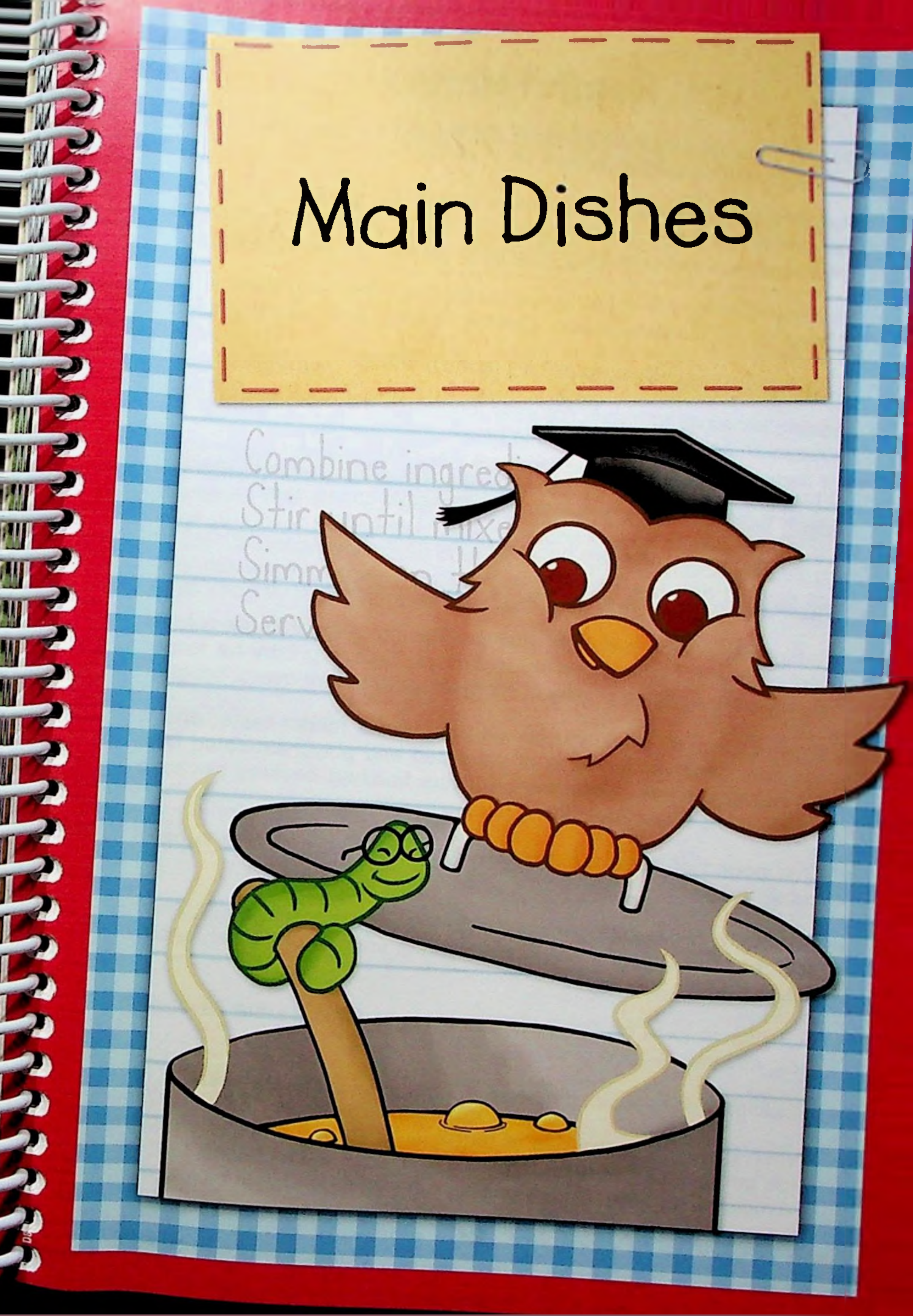
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ZUCCHINI CASSEROLE

Gordon & Tracy Sabo
Macy
6th Grade

2 c. zucchini or yellow squash
½ c. melted butter
2 eggs, beaten
1 c. milk
1 c. onion, diced
1 c. cheddar cheese, shredded
1 c. saltine crackers, crushed
1 tsp. salt and pepper

Preheat oven to 350°. Grease 8x8 pan. Mix all ingredients in bowl. Pour into pan. Bake for 20-30 minutes or until set.


Main Dishes

Helpful Hints

- Certain meats, like ribs and pot roast, can be parboiled before grilling to reduce the fat content.
- Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer, and add marinade. Refrigerate for 20 minutes and cook or grill for a quick and succulent meat.
- Marinating is a cinch if you use a plastic bag. The meat stays in the marinade and it's easy to turn. Cleanup is easy; just toss the bag.
- It's easier to thinly slice meat if it's partially frozen.
- Adding tomatoes to roasts naturally tenderizes the meat as tomatoes contain an acid that works well to break down meats.
- Whenever possible, cut meat across the grain; this will make it easier to eat and also give it a more attractive appearance.
- When frying meat, sprinkle paprika on the meat to turn it golden brown.
- Thaw all meats in the refrigerator for maximum safety.
- Refrigerate poultry promptly after purchasing. Keep it in the coldest part of your refrigerator for up to 2 days. Freeze poultry for longer storage. Never leave poultry at room temperature for over 2 hours.
- When frying chicken, canola oil provides a milder taste, and it contains healthier amounts of saturated and polyunsaturated fats. Do not cover the chicken once it has finished cooking because covering will cause the coating to lose its crispness.
- One pound of boneless chicken equals approximately 3 cups of cubed chicken.
- Generally, red meats should reach 160˚ and poultry should reach 180˚ before serving. If preparing fish, the surface of the fish should flake off with a fork.
- Rub lemon juice on fish before cooking to enhance the flavor and help maintain a good color.
- Scaling a fish is easier if vinegar is rubbed on the scales first.
- When grilling fish, the rule of thumb is to cook 5 minutes on each side per inch of thickness. For example, cook a 2-inch thick fillet for 10 minutes per side. Before grilling, rub with oil to seal in moisture.

MAIN DISHES

5 LAYER POTATOE CASSERALE

DeDee Campbell
Cherie
4th Grade

1 lb. Hamburger
1 Onion
5 Potatoes
1 Lg. Can Cream of Mushroom Soup
1 Can Corn

Brown your hamburger. Drain. Put potatoes in microwave- when they are done peel them. Get bowl and mix up soup with a little milk. Get a casserole dish and we are going to layer all our ingredient. Layer a layer of cooked hamburger, layer of onions to your desire, layer a layer or corn and repeat until out of ingredients. Get bowl of soup and pour over mixture and when completed take a knife and stab through to let soup seep through. Bake for 38 minutes at 350°. Enjoy!

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BACON CHEESEBURGER MEATLOAF

Deandra Anderson
Cassandra, Dylan and Alexzandra
12th, 8th and 1st Grade

10 slices of Bacon
⅓ c Ketchup
2 T prepared Yellow Mustard
1 lb Ground Beef Chuck
1 (8 oz) pkg shredded Cheddar Cheese
2 eggs, beaten
¼ c dry bread crumbs
¼ c Mayonnaise
1 T Worcestershire sauce
¼ tsp salt
¼ tsp ground black pepper
1 (3 oz) can French-fried onions

Preheat oven to 350°. Place bacon in a large skillet and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on paper towels. When cool, crumble into a large bowl. Mix ketchup and mustard in a bowl. Thoroughly combine ¼ the ketchup mixture, ground chuck, cheddar cheese, eggs, bread crumbs, mayonnaise, Worcestershire sauce, salt and pepper with crumbled bacon in bowl; pat the mixture into a 5X9 inch loaf pan. Spread remaining ketchup mixture evenly over top of meatloaf. Bake in the preheated oven until the meatloaf is no longer pink inside, about 45 minutes. Spread French-fried onions over the top of the loaf and return to oven until onions are browned and an instant-read meat thermometer inserted into the center of the loaf reads at least 160°, 10-15 more minutes.

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BAKED PENNE RIGATE

Michele McNulty
Keigan
6th Grade

2 T. Parsley (chopped)
1 small onion (chopped)
1 clove garlic (chopped)
4 T. Extra-virgin Olive Oil
1 lb. peeled and sliced Tomatoes (or 1 can of Italian spiced tomato sauce)
Salt and freshly ground pepper
3.5 oz. Pancetta (substitute Pepperoni slices)
8 oz. diced mozzarella cheese (soft Italian style)
2 oz. freshly grated pecorino cheese (substitute Italian blend)
14 oz. box Penne Rigate pasta

Spray a baking dish with non-stick spray. Sauté parsley, onion and garlic until lightly browned. Add tomatoes and simmer over low heat for 25 minutes. Cook the penne in large pot of boiling salted water for 8 minutes, drain well. Place layer of pasta in baking dish, cover with layer of pancetta (pepperoni), tomato mixture and both cheeses. Repeat layers until at the top of baking dish. Bake at 350° for 30 minutes. Serve with fresh salad and warm garlic bread. Serves 4-5.

BBQ MEATBALLS

Eva Peterson
Harley & Dalton
3rd & 1st Grade

1 can Evaporated Milk
3 lbs. Hamburger
2 c. Oatmeal
2 Eggs
½ tsp. Garlic Powder
2 tsp. Salt
½ tsp. Pepper
1 c. Onion, chopped
2 c. Ketchup
1 ½ c. Brown Sugar
½ tsp. Garlic Powder
1 Tbsp. Liquid Smoke

Preheat oven at 350°F. Mix all ingredients together (except for the last 4) & form in to balls (about 2" diameter). Place balls in sprayed 9x13 pans. In a separate bowl combine ketchup, brown sugar, garlic powder and liquid smoke and mix together until well combined. Spoon sauce over meatballs so they are nicely coated. Bake for 1 hour. Any leftover sauce can be used for serving.

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BEEF AND BEAN BURRITOS

Grandma Sandy Ferguson
Heather & Grace
3rd & 2nd Grade

1 ½ lb. Hamburger Meat
½ c. Chopped Onion
2 tsp. Cumin
½ tsp. Black Pepper
1 tbs. Chili Powder
2 tsp. Oregano
Dash of Cayenne Pepper
2- 16 oz. Cans of Refried Beans
2- 4 oz. Can of Diced Green Chilies

Crumble and Cook hamburger meat until brown, add chopped onions. Cook until tender. Drain grease. Add & stir in cumin, salt, black pepper, chili powder, oregano and dash of cayenne pepper. Stir Together. Add refried beans and chilies. Mix together and heat through on low heat. Take warm tortillas place about ½ c. along center and toped how you like. Serve with salsa, chips, or favorites and Enjoy.

BEEF BRISKET

Peggy Crubel
Second

1 tsp. onion salt
1 ½ tsp. salt
2 tsp. pepper
1 tsp. garlic salt
1 T liquid smoke
2 tsp. celery salt or seed
2 tsp. Worcestershire
4 to 5 lb. brisket

Mix all ingredients and rub on both sides of meat. Wrap in foil. Bake at 225° for 8 hours. Pour off and discard part of juice and refrigerate until meat is cold. Slice thin and put back in pan. Add 2 cups BBQ sauce and bake at 300° for 1 hour.

BIEROCK CASSEROLE

Lori Titgemeyer

1 ½ lb hamburger
1 med. onion (chopped)
1 small head of cabbage (shredded)
1 can cream of mushroom soup
2 c. shredded cheddar cheese
2 pkgs. crescent rolls

Brown hamburger and drain. Add onion and cabbage. Cook until tender and add soup. Layer one can of crescent rolls in the bottom of a 9 x 13 pan. Put in 350 oven to lightly brown. Remove and layer meat mixture and cheese. Add the second can of crescent rolls to the top and bake at 350 for 15-20 minutes.

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BREAKFAST BAKE

Kerry Thurlow
Wyatt
8th Grade

1 can crescent dinner rolls
1 lb. sausage, cooked and drained
5 eggs
¼ c. milk
8 oz. shredded cheddar cheese
8 oz. shredded mozzarella cheese

Spread crescent rolls in the bottom of a lightly greased 9x13 pan. Cover with sausage. Sprinkle cheddar cheese over sausage. Mix eggs and milk together, pour over cheese. Sprinkle mozzarella cheese over egg mixture. Bake at 325° for 25 minutes.

BREAKFAST CASSEROLE

Kristin Holt
Kendall
Kindergarten

1 lb. sliced bacon*, diced
1 med. sweet onion, chopped
6 eggs lightly beaten
4 c. frozen shredded hash browns, thawed
2 c. shredded cheddar cheese
1¼ c. shredded Swiss cheese
1½ c. small curd cottage cheese

In large skillet, cook bacon and onion until brown and crisp, drain. In a bowl, combine the remaining ingredients; stir in bacon mixture. Transfer to a greased 9x13 baking dish. Bake uncovered at 350° for 35-40 minutes or until set and bubbly. Let stand 10 minutes before cutting. *can use 1 lb. of sausage or ham.

BREAKFAST CASSEROLE

Gordon & Tracy Sabo
Macy
6th Grade

1 lb sausage or bacon, cooked
24 oz. hashbrowns or tater tots
1 (10½ oz) can cream of celery soup
¼ c. milk
1½ c. cheese (American or cheddar)
8 eggs

Preheat oven to 350° F. Mix all ingredients and pour into greased 9x13 pan. Bake for 40-45 minutes or until set. This can be made ahead and stored overnight.

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BUBBLE UP ENCHILADA CASSEROLE

Whitney Easterberg
Kindergarten Teacher

1 lb. ground turkey
1 (10 oz) can enchilada sauce
1 (8 oz) can tomato sauce
I can refrigerated homestyle biscuits
1 ¼ cups shredded low fat Mexican Cheese

Preheat oven to 350 degrees. Brown the turkey and drain if needed. Mix in the cans of enchilada sauce and tomato sauce. Cut the refrigerated biscuits into fourths and stir them into the meat mixture. Then you dump it all in a greased casserole dish and bake for 25 minutes. Take out of oven and sprinkle cheese on top. Bake an additional 10 minutes. Let stand for 5 minutes before serving.

BUNDLE BURGERS

Teresa Grant

1 lb. ground beef
1 pkg (1-oz) onion gravy mix
1 pkg frozen corn - thaw
1 pkg frozen french fries - thaw

Shape meat into 4 patties. Put each burger on a square of heavy duty foil (16x16 inches). Sprinkle each burger with gravy mix. Put ¼ each thawed vegetables on burgers. Sprinkle with salt/pepper. Bring long sides of foil up over food. Make a double fold leaving air pocket so foil does not touch food. Close foil tightly. Bake in oven preheated to 350° about 1 hour. Four servings.

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CABBAGE BURGERS

Gordon & Tracy Sabo
Macy
6th Grade

Bread

1 c. flour
2 tsp. sugar
1 tsp salt
2 pkg. (2 T.) yeast
½ c. butter
4-5 c. more flour

Mix first 5 ingredients until smooth. Start adding remaining flour 1 cup at a time. Mix until dough is smooth and elastic, but not sticky. Allow dough to raise while cooking ground meat for next step.

Filling

1½ lb. ground meat
1½ c. onion, diced
1½ lb. cabbage, shredded
1 tsp. salt and pepper

Preheat oven to 400° F. Brown ground meat and onion. Drain any fat. Add cabbage, salt, and pepper. Set aside. Roll out dough about ¼-½ inch thick and cut into 4x4 squares. Inside each square, place ¼-⅓ cup filling. Bring corners to the center and pinch seams together. Pat into a ball. Place on cookie sheet. Allow rolls to rise. Bake in oven for 30 minutes or until golden brown. Bush with butter after removing from oven.

CHICKEN CORDON BLEU PENNE

Melissa Granberry
Lorelei
1st Grade

2 chicken breasts, cubed and cooked
1 ham steak, diced
1 onion, diced and sautéed
1 jar of Alfredo sauce
1½ c. Swiss cheese
1 box penne cooked and drained
1 c. bread crumbs
salt, pepper and other spices

Preheat oven to 350°. Cook and drain pasta. Put the pasta back in the pan and add the cooked chicken, ham, onions, and mushrooms. Add all the other ingredients except the bread crumbs. Spray a 9 by 13 pan. Add the ingredients and top with bread crumbs and bake for 30 min. covered. The last 10 minutes, remove foil.

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CHICKEN ENCHILADAS

Donna MacDougall

2 cans cream of chicken soup
16 oz. sour cream
2 cans diced green chilies
1 small onion finely chopped
1 lb. Monterey Jack cheese, grated
1 pkg. chicken breast, cooked and chopped
Approx. 8 flour tortillas (may use corn tortillas)

Mix soup, sour cream and chilies. Put ⅓ of this aside for later. Spread a spoonful of mixture on one side of a tortilla, spreading to the edge. Place some chicken, onion and cheese along one side. Roll up; place seam side down in a 9 x 12 greased pan. Cover with reserved sauce. Sprinkle with remaining cheese. Bake at 325 for 30 minutes or until lightly browned and cheese is melted. Note: A whole roasted chicken can be used. Pull off the meat and tear into pieces.

CHICKEN ENCHILADAS

Melissa Granberry
Rowan
3rd Grade

1 lb. ground beef
¾ c. chopped onion
12 (6-in.) tortilla shells
12 oz. taco sauce
1½ c. Shredded Cheddar cheese
6 T. Butter
6 T. flour
3. tsp. chicken bouillon
2 c. water
2 c. sour cream
2 (4 oz.) cans green chillies

Brown beef and onion; season with salt and pepper. Drain; add taco sauce. Divide meat into shells. Add 1 tablespoon cheese. Roll, place in 9 X 13-inch pan seam side down. SAUCE: Melt butter; blend flour and chicken bouillon. Stir in water, cool and stir until thick and bubbly. Stir in green chillies and add sour cream. Slowly pour hot mixture over tortillas. Bake at 350° for 20 to 35 minutes. Sprinkle remains of cheese and serve hot

CHICKEN ENCHILADAS

Kelli Smith
Peyton, Hayden, Reece
7th, 4th Grade & Kindergarten

1 Tbsp Butter
1 tsp. Minced Garlic
1 can Rotel
1 Can Cream of Mushroom Soup
½ C Sour Cream
1½ C Cubed Cooked Chicken Breast (Can buy precooked in freezer section to speed up the process)
1 C Shredded Cheddar Cheese
Pkg Flour Tortillas
¼ C Milk
1 Onion

Preheat oven to 350 degrees. Lightly grease large baking dish. In a large saucepan over medium heat melt the butter and sauté the onion and garlic until tender. (about 3-4 minutes). Stir in Rotel, Cream of Mushroom soup and sour cream. Mix well. Transfer ¾ of this sauce to a bowl and set aside. To the remaining ¼ of the sauce in the saucepan, add the chicken and ½ cup of shredded cheese. Stir together. Fill each tortilla with chicken mixture and roll up. Please seam side down in baking dish. Transfer reserved sauce back to saucepan and combine with milk. Spoon this mixture over the tortillas. Top with remaining cheese. Bake in preheated over 30-35 minutes.

CHICKEN FRIED STEAK

Jenny Webber
Ty
5th Grade

1 pkg. cubed steaks
1 to 2 eggs
Pie pan of flour
Salt to taste
Pepper to taste
Season-All to taste
Vegetable Oil

Pound steaks on both sides with meat hammer. Cover bottom of skillet with vegetable oil and begin to heat while breading steaks. Beat egg(s) in pie pan. Dip steak in flour, then egg; repeat flour. Fry on both sides till browned at 325°. Season both sides with salt, pepper and Season-All. Lower heat to simmer for about ½ hour or until meat is tender. Use drippings to make gravy and serve with mashed potatoes.

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"CHICKEN LICKIN' GOOD" PORK CHOPS

Konnie Evans
School Nurse

6 to 8 lean pork chops, 1" thick
½ c. flour
1 T. salt
1 (10 oz.) can chicken & rice soup
1-½ tsp, dry mustard
½ tsp. garlic powder
2 T. oil

Dredge chops in mixture of flour, salt, dry mustard & garlic powder. Brown in oil in large skillet. Place browned chops in crockpot. Add can of soup. Cover & cook on low 6-8 hours (High for 3-½ hours).

CHICKEN POT PIE

Rebekah Sharp
Jeremy
1st Grade

2-3 Tbsp butter
½ onion, chopped
Several carrots, peeled and chopped
1 stalk celery, chopped
2 tsp chicken bullion
½ cup flour
poultry seasoning, garlic powder, salt, and pepper to taste
about 1 ½ cups pre-cooked chicken in bite-sized chunks
2 cups water
9-inch pie crust

Sauté onion, carrots, and celery in butter until veggies are tender. Add in bullion flour& seasonings. Mix well. stir in chicken and water. Bring to a boil. Pour into pie crust (you may want to also top with more crust with slits cut into it). Bake at 350° F until brown and bubbly- approx 30 min. Enjoy!

268966-14

CHICKEN SUPREME PASTA BAKE

Debbie Conrad
Reading Recovery

16 oz. pasta, cooked al dente
2 c. grilled chicken, cubed
½ c. chopped onion
½ c. chopped green pepper
½ c. diced mushrooms
1 tsp. minced garlic
3 T. butter
3 T. flour
2 c. chicken stock
1 c. plain Greek yogurt
1½ c. shredded cheddar cheese
1½ c. shredded mozzarella cheese
1 14.5 oz can diced tomatoes
salt and pepper
oregano

Saute the onion, green pepper, mushrooms, garlic and butter in a skillet 2-3 minutes. Add the flour and cook another 2-3 minutes. Whisk in the chicken stock. Stir until the broth thickens. Whisk in the yogurt. Add 1 c. cheddar and 1 c. mozzarella, pasta and can of tomatoes. Season to taste with salt and pepper. Spoon into a greased 9x13 baking dish. Top with remaining cheeses and bake 20-25 minutes at 350° or until cheese is melted and browning. Sprinkle with oregano before serving. Freezes well.

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COLORADO CHILI MEATLOAF

Karen Schroeder
Taylor and Mariah
6th & 3rd Grade

- 2 T. olive oil
- 1 medium onion, peeled and finely diced
- 1 red bell pepper, cored and finely diced
- 2 tsp. minced garlic
- 2 fresh jalapeño peppers, cored, seeded and minced (optional)
- 2 T. chili powder
- 2 tsp. salt
- 2 tsp. oregano
- 2 tsp. ground cumin
- 1 28-oz. can Italian tomatoes peeled, crushed and drained
- 1 ½ lbs. lean ground beef
- ½ lb. ground sausage
- 1 c. fine dry bread crumbs
- 2 eggs, lightly beaten
- 1 c. fresh or frozen corn kernels
- 3 green onions, thinly sliced, including tops
- 8 oz. sharp cheddar cheese, grated

In large skillet, heat olive oil over high heat. Add onion, bell pepper, garlic, jalapeños, chili powder, salt, oregano, and cumin. Cover, reduce heat to low, and cook, stirring occasionally, until vegetables are soft, about 10 minutes. Add tomatoes and cook, covered, stirring occasionally, 10 minutes. Remove from heat and let cool to room temperature. Preheat oven to 350 degrees. In large bowl, combine beef and sausage. Add cooled tomato mixture, bread crumbs, eggs, corn, and green onions and mix well. Press into two 9x5-inch loaf pans. (May be prepared in advance, covered, and frozen. Thaw before baking.)Bake 50 minutes or until meat thermometer inserted into center registers 160 degrees. Pour off any pan juices. Sprinkle cheese evenly over meat loaf and return to oven until cheese melts, about 4 minutes. (It really helps to have a thermometer, because with the tomatoes, the meatloaf tends to not "look" done when it actually is.



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COWBOY CASSEROLE

Whitney Easterberg
Kindergarten Teacher

1½ lbs ground beef
1 medium onion, chopped
3 cloves garlic, chopped
1 can whole kernel corn, drained
1 can condensed cream of mushroom soup
2 cups cheddar cheese, shredded
½ cup milk
4 T. sour cream
1 bag of frozen tater tots (I use Ore-Ida Crispy Crowns)

In a large skillet cook the onion until tender and translucent. Add the chopped garlic and cook for 1 minute more. Add the beef and cook over medium heat until no longer pink. Drain the mixture and place into a large bowl and set aside. In a small bowl combine the soup, milk and sour cream. Whisk until smooth. Add to hamburger mixture and stir to combine. Add corn and 1 cup of cheddar cheese. Gently mix to combine. Grease a 9×13 inch baking dish. Layer half of the tater tots on the bottom, pour the hamburger mixture over the top and then layer with the other half of the tater tots. Sprinkle with remaining ½ cup cheese and bake at 350 for 25 - 30 minutes, or until golden brown and crunchy.

CRAZY GOOD CASSEROLE

Deandra Anderson
Cassandra, Dylan and Alexzandra
12th, 8th & 1st Grade

4-5 Boneless, Skinless Chicken Breasts
6 Strips of quality Bacon-Cooked and Crumbled
2 cans Cream of Chicken Soup
2 c Shredded Monterrey Jack Cheese
1 box (16 oz) Dried Spiral Pasta
1 T Garlic Powder
Salt and Pepper to taste

Cook and crumble Bacon. While bacon is cooking, cut chicken into bite-sized chunks. Set cooked bacon aside for later use. In the same pan, cook chicken in bacon drippings. Add garlic powder and salt and pepper to taste. While chicken is cooking, prepare pasta according to direction Spray a 9X13 baking pan with non-stick coking spray. Preheat oven to 400°. Drain pasta, return to pot. Add chicken, both cans of cream of chicken soup, 1 c of Monterrey Jack cheese - stir to mix well. Pout into prepared baking dish. Top with crumbled Bacon. Top with remaining cup of Monterrey Jack cheese. Bake at 400° for about 20 minutes just until cheese is melted.

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CROCK POT BALSAMIC PORK ROAST

Karen Schroeder
Taylor and Mariah
6th & 3rd Grade

2 to 3 lb. boneless pork shoulder or pork tenderloin
kosher salt, to taste (I use smoked sea salt)
½ tsp. garlic powder
½ tsp. red pepper flakes
⅓ c. chicken or vegetable broth
⅓ c. balsamic vinegar
1 T. Worcestershire sauce
1 T. honey

Season the pork with salt, garlic powder and red pepper flakes and place it into the slow cooker. Mix together the broth and vinegar and pour it over the pork, then pour the honey over and set the timer for 4 hours on High or 6-8 hours on Low. Once the pork is cooked and tender (it should shred easily with a fork), remove from slow cooker with tongs into a serving dish. Break apart lightly with two forks and put back into the slow cooker and ladle ½ cup sauce over the pork and keep warm until ready to eat.

CROCK POT BEEF STEW

Peggy Crubel
Second

1-2 lb. cubed stew meat
4 med. potatoes, peeled and cubed
2 c. celery, cut into ½" chunks
3 c. baby carrots, cut in half
1 can tomato sauce
1 sm. onion, diced
1 T sugar
2 T large Tapioca pearls
2 tsp. salt
1 tsp. pepper
3 C. water or beef stock

Layer in order in crock pot. Cook on high 9-10 hours. Serve with crusty bread.

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CROCK POT PIZZA

Suzann Mongeau
Bodie
1st Grade

1 lb rigatoni noodles
1 pint pizza sauce
½ lb pepperoni slices
2 c mozzarella cheese
1 can mushroom pieces
1 lb ground beef or sausage
onion to taste

Cook noodles and drain. Put them in the crock pot and then add the sauce, stir to coat noodles. Add the rest of the ingredients and simmer on low for 5 hours. Stir occasionally and add more sauce if needed.

CROCKPOT BEEF TIPS & GRAVY

Christina Ummel
Cassidy
7th Grade

Approx. 2 lb. cubed beef (buy pre-cut or you can dice up cheap steak or roast - approximately ½ inch cubes)
4 cans Campbell's Golden Mushroom Soup
1 can red cooking wine (use an empty soup can)
2 T. beef bouillon granules or 2 packets of Swanson Beef Flavor Boost

Mix all ingredients together and put it crock pot. Cook on low all day or on high for approximately 4 hours. You can also mix it all together the night before for more tender meat and a faster morning! Serve over mashed potatoes, egg noodles or rice. Serves 4 to 6 people.

DAIRY CASSEROLE

Shanna Laurie
Brett
Kindergarten

8 oz. wide egg noodles-cooked
1 lb. hamburger-cooked
2 c. corn-thawed if using frozen
8 oz. cream cheese- room temp.
1 c. milk
1 can cream of -mushroom or celery soup
Onion salt or salt and pepper to taste.

Combine all ingredients in a greased 9x13 pan. Bake at 350 for 30 minutes and serve.

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EASY SHEPARDS PIE

Rose Ross
Logan
Kindergarten

2 pounds ground beef
¼ cup all-purpose flour
1 envelope (½ of a 2-ounce package) onion soup mix
1 10¾ ounce can condensed cream of mushroom soup
1 8 ounce carton dairy sour cream
¾ cup water
1 tablespoon ketchup
1½ cups water
¼ cup butter or margarine
½ teaspoon salt
2 cups packaged instant mashed potato flakes
½ cup milk
2 eggs, lightly beaten
1 cup all-purpose flour
2 teaspoons baking powder

1. Preheat oven to 425 degrees F. In an extra-large skillet, cook ground beef over medium heat until brown; drain off fat. Stir the ¼ cup flour and the dry onion soup mix into meat. Stir in soup, sour cream, the ¾ cup water, and the ketchup. Cook until heated through, stirring occasionally. 2. Meanwhile, in a medium saucepan, combine the 1-½ cups water, the butter, and salt. Bring to boiling; remove from heat. Add dry potato flakes and milk, stirring until combined. Stir in eggs, the 1 cup flour, and the baking powder. 3. Spoon meat mixture into an ungreased 3-quart rectangular baking dish; spoon potato mixture in mounds on top of meat mixture. 4. Bake, uncovered, about 25 minutes or until tops of potatoes are golden. Makes 8 servings.

EASY TETRAZZINI

Jane Cales
Fifth Grade Teacher

8 oz. thin noodles
1 can mushroom
¼ cup Parmesan cheese
1 (4 oz.) can mushroom, drained
2 to 3 cups cooked chicken or turkey
½ pint sour cream
1 tsp. paprika
1 tsp parsley flakes

Use chicken broth to cook noodles for 8 minutes only. Combine all other ingredients and put in greased casserole. Bake for 30 minutes at 350 degrees.

268966-14

EGG IN A HOLE A LA NATALIE

The Bowman Family
Natalie
5th Grade

Cooking spray
1 slice of bread
Butter or margarine
1 egg
salt and pepper to taste

Heat a non-stick skillet over medium heat, or spray a skillet with cooking spray. Apply a thin layer of butter or margarine to both sides of the bread. Cut a hole in the bread with a round biscuit or cookie cutter, saving the round buttered bread to make a toast disk. Place the bread pieces in the skillet. Immediately crack the egg into the hole in the bread. Cook until the egg has started to turn white, then flip over to cook the other side. Remove it all from the skillet when the egg is cooked to your liking, before the bread pieces burn. Add salt and pepper as desired.

FARMHOUSE BARBECUE MUFFINS

Kerry Thurlow
Wyatt
8th Grade

1 tube (10 oz.) refrigerated buttermilk biscuits
1 lb. ground beef
½ c. ketchup
3 T. brown sugar
1 T. cider vinegar
½ tsp. chili powder
1 c. shredded cheddar cheese

Separate dough into 10 biscuits; flatten into 5 inch circles. Press each into bottom and up sides of a greased muffin cup; set aside. In a skillet, brown ground beef; drain. In a small bowl, mix ketchup, brown sugar, vinegar and chili powder; stir until smooth. Add the meat and mix well. Divide the meat mixture among biscuit-lined muffin cups, using about ¼ c. for each. Sprinkle with cheese. Bake at 375° for 18-20 minutes or until golden brown. Cool for 5 minutes before removing from tin and serving. Yield: 10 servings

268966-14

GOOP

DeDee Campball
Cherie
4th Grade

3 Cans of Whole Potatoes
1 Can of 24 oz. Cream of Mushroom Soup
1 Can of Sliced Mushrooms
½ Chopped Onion
1 Pk of Round Steak

It depends on size of family on how much to use. Put salt, pepper and garlic salt on steak. Brown your steak in butter with the onions. When that is completed mix soup, mushroom, salt and pepper, garlic in bowl. Add some milk in soup to your liking and pour over steak in pan. Open cans of potatoes and drain liquid. Add these to pan of stake and onions and bake for 30-45 minutes at 350° in oven. You now have Goop! Enjoy

GREAT GRANDMA'S PANCAKES

Great Grandma Carol Bishop
Rex, Mandee, Ryland
4th, 3rd, and Pre-K Grade

1¼ C. All-Purpose Flour
2 tsp. Granulated Sugar
2 tsp. Baking Powder
½ tsp. Salt
1 Egg
1¼ c. Milk
1 tbs. Cooking oil

Sift together flour, sugar, baking powder and salt. Combine egg, milk, and oil. Add all at once to flour mixture stirring till blended but still lumpy. Pour about ¼ cup batter onto a hot, lightly greased skillet for each standard size pancake, or about 1 tbs. of batter for dollar size pancake. Cook until golden brown, turning to cook on other side when pancake has a bubbly surface and slightly dry edges. Makes about 8 4 inch pancake or about 30 dollar-size pancakes.

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HAM AND NOODLE CASSEROLE

Suzann Mongeau
Bodie
1st Grade

4 oz noodles cooked
1 can cream of mushroom soup
½ c milk
1 tsp minced onion
1 Tbsp mustard
1 c sour cream
2 c diced ham
½ c butter
1 Tbsp Parmesan cheese

Mix all of the ingredients, except butter and Parmesan, in a greased 9x13 pan. Top with the butter and Parmesan. Cover the pan with foil and Bake at 350° for 45 minutes. You can uncover the dish the last 10 minutes to brown the top.

HEALTHY JAMBALAYA

Rose Ross
Logan
Kindergarten

8 oz. smoked chicken sausage, sliced into ½ inch coins
8 oz. boneless, skinless chicken thighs, cut into bite sized pieces
1 Tbsp olive oil
1 cup chopped celery
½ cup chopped green bell pepper
1 clove minced garlic
1 Tbsp fresh thyme
1 ½ cups long grain brown rice
2 cups chicken broth
1 28-oz. can diced tomatoes, undrained
¼ tsp salt
¼ tsp ground black pepper
⅛ tsp ground red pepper
1 lb. shrimp, peeled

1. In a large Dutch oven, cook the sausage and chicken over medium-high heat until browned. Remove and set aside. 2. Add the olive oil to the pan, and cook the celery, green pepper, and garlic for 3-5 minutes, until tender. Add the thyme and rice, and cook 3 more minutes. Stir in the chicken broth, tomatoes, salt, black pepper, and ground red pepper. 3. Cover, and cook 20 minutes, until the liquid is absorbed. Add the shrimp, and cook 3-5 minutes longer, until the shrimp is bright pink.

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HOLIDAY HAM

Kathy Huffman
Devon
4th Grade

no bone ham
2 cans of sprite
2 c of water
1 can of crushed pineapple
½ c of orange juice
1 T of cloves
1 T of cinnamon
1 handful of brown sugar

place all ingredients into a slow cooker and cook till thoroughly warm

HONEY GLAZE PORK CHOPS

Nicole Root
Kaden & Hailee
4th & 1st Grade

4 1-LB PORK CHOPS
2 T. BROWN SUGAR
2 T. HONEY
SALT AND PEPPER TO TASTE
2 T. OLIVE OIL

SPRINKLE PORK CHOPS WITH SALT AND PEPPER TO TASTE. PUT 2 T. OLIVE OIL IN A PAN AND ADD PORK CHOPS. SEAR ON BOTH SIDES. PREHEAT OVEN TO 425°. WHEN PORK CHOPS ARE SEARED ON BOTH SIDES REMOVE THEM FROM THE STOVE AND PLACE INTO A 9x13 PAN. MIX THE BROWN SUGAR AND HONEY TOGETHER IN A MICROWAVE SAFE BOWL AND HEAT FOR 20 SECONDS. STIR TOGETHER AND POUR ON TOP OF PORK CHOPS. COOK FOR 20-30 MINUTES.

268966-14

HOT HOAGIE SANDWICH

Lindsay Holmes
Tyler
Pre-K

1 loaf French bread, sliced lengthwise
12 oz. turkey meat or canned chicken (shredded with a fork)
1 c. mayonnaise
½ c. sour cream
2 tsp. onion
Pinch of garlic
Pinch of parsley
8 oz. shredded mozzarella cheese

Mix the turkey/chicken, mayonnaise, sour cream, onion, garlic and parsley in a bowl. Spread this mixture over the bread and top with mozzarella cheese. Broil until bubbly and starting to brown. Slice and serve hot.

HUBBY'S FAVORITE CASSEROLE

Tamara Moots
Brandon
5th Grade

1 lb. ground beef
½ onion, diced
1 ½ cups water
1 can tomato soup
2 cups uncooked egg noodles (or whatever pasta)
1 can corn, drained
1 cup shredded cheddar cheese
salt and pepper to taste

Brown beef. Mix in tomato soup and water. Bring to a boil. Add noodles and cook for 10 minutes covered, stirring occasionally. Mix in corn. Put half of mixture in 2-quart casserole dish, cover with ½ of the cheese. Pour in remaining noodle mix and top with remaining cheese. Cover and cook in 350 degree oven for 25 minutes. Uncover and cook another 5 minutes. Enjoy.

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IMPOSSIBLE CHEESEBURGER

Cara Rignell
Third Grade Teacher

1 pound ground beef
1½ cup chopped onion
½ tsp. salt
½ tsp. pepper
1½ cup milk
¾ Bisquick
3 eggs
1 cup shredded cheese

Heat oven to 400°. Lightly grease pie plate. Cook and stir ground beef and onion until beef browned; drain. Stir in salt and pepper. Spread in pie plate. Sprinkle with cheese. Beat remaining ingredients until smooth. Pour over hamburger. bake until golden brown and knife inserted in center comes out clean, about 30 minutes. Let stand 5 minutes before cutting.

IMPOSSIBLE CHEESEBURGER PIE

Jeff & Lisa Brummett
Emily, Bobby, Maggie
11th, 9th, & 2nd Grade

1 lb. ground beef
1 c. chopped onion
½ tsp. salt
1 c. shredded cheddar cheese
½ c. Bisquick baking mix
1 c. milk
2 eggs

Heat oven to 400°. Grease 9 inch pie plate. Cook ground beef and onion until beef is brown: drain. Stir in salt. Spread in pie plate: sprinkle with cheese. Stir remaining ingredients with fork until blended. Pour into pie plate. Bake 25 min or until knife inserted into center comes out clean. 6 servings

LASAGNA

Darnell Vargo
Morgan
8th Grade

1 ½ lbs lean ground beef
12 oz country sausage
1 T parsley
1 T basil
1 tsp oregano
1 can Italian stewed tomatoes
2 small cans tomato paste
4 garlic cloves chopped
2 cups sour cream
2 (8 oz) pkg of softened cream cheese
2 eggs beaten
1 tsp fresh pepper
2 T parsley
½ cup Parmesan cheese
Layer in 9x13
Noodles
Sour cream mixture
Mozzarella
Meat
REPEAT...finish with just noodles, sour cream and lots of mozzarella cheese

Brown meat, drain then add the next 6 ingredients simmer until thick, stirring occasionally. Combine sour cream, cream cheese, eggs, pepper, parsley and Parmesan until lumpy. Cook noodles by package directions then begin your layering. I use at least 2 lbs of mozzarella cheese while layering and for the top. Bake at 375° for about 45 minutes, let stand about 15 minutes before serving.

LATTICE TOP CHICKEN

Nicole Root
KADEN & HAILEE
4th & 1st GRADE

1 PKG. (16 OZ.) CALIFORNIA BLEND VEGETABLES, THAWED AND DRAINED
2 C. CUBED COOKED CHICKEN
1 C. MILK
1 TUBE (8 OZ) CRESCENT ROLLS
¾ C. FRENCH FRIED ONIONS
1 CAN CREAM OF POTATO SOUP
1 C. SHREDDED CHEDDAR CHEESE
½ TSP. SEASONED SALT

IN A BOWL, COMBINE THE VEGETABLES, CHICKEN, SOUP, MILK, CHEESE, FRENCH FRIED ONIONS, AND SALT. MIX AND THEN TRANSFER TO GREASED 9x13 DISH. BAKE UNCOVERED AT 350° FOR 20 MINUTES. SEPARATE ROLLS AND LAY EVENLY OVER THE TOP. BAKE 10-15 MINUTES MORE UNTIL ROLLS ARE DONE.

268966-14

LI'L CHEDDAR MEAT LOAVES

Susan White
Jayce
6th Grade

1 egg
¾ cup milk
1 cup (4 oz.) shredded cheddar cheese
½ cup quick-cooking oats
½ cup chopped onion
½ tsp salt
1 lb. ground beef
⅔ cup ketchup
½ cup packed brown sugar
1-½ tsp prepared mustard

In a large bowl, whisk the egg and milk. Stir in the cheese, oats, onion and salt. Crumble beef over mixture and mix well. Shape into eight loaves; place in a greased 13in.X9in. baking dish. In a small bowl, combine the ketchup, brown sugar and mustard; spoon over loaves. Bake, uncovered, at 350 degrees for 25-30 minutes, or until no pink remains and a meat thermometer reads 160 degrees. YIELDS: 8 servings.

MACARONI CHICKEN CASSEROLE

Jessica Holle
Maigan and Jordan
10th & 7th Grade

2 C or more - cooked chicken or turkey cubed
2 C uncooked macaroni
1 Can cream of mushroom soup
1 Can cream of chicken soup
3 C milk
½ lb. shredded cheese

Put all ingredients in a 9x13 pan. Stir until well blended. Cover and let set in fridge overnight. Bake for 1 hr. @ 350° or until macaroni is done.

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MEATBALLS

Sue Garver
Third Grade Teacher

3 to 4 pounds ground beef
1 (13 oz) can evaporated milk
2 cups quick oats
½ tsp garlic powder
1 cup chopped onion
2 tsp chili powder
2 tsp pepper

Mix all ingredients form into small balls and place in baking dish. Mix 2 cups catsup, 2 T liquid smoke, ½ cup chopped onion, 1 ½ cup brown sugar, ½ tsp garlic powder. Pour mixture over meatballs. Bake at 350° uncovered for 1 hour. Freezes well. This is a family favorite. I often double the recipe and freeze. They are also wonderful for potlucks and parents with new babies.

MEXICAN CASSEROLE

Deandra Anderson
Cassandra, Dylan and Alexzandra
12th, 8th & 1st Grade

3 lbs Ground Beef
1 can Tomato Sauce
1 can Enchilada Sauce
1 can Minced Tomatoes
1 pkg. Taco or Chili Powder Mix
Minced Onion to taste
16 oz. Shredded Cheese
1 Tub Sour Cream
1 Bag of Tortilla Chips

Brown hamburger and drain. Add can of tomato sauce, tomatoes, enchilada sauce, onions and seasoning. Add ½ pkg. of cheese & ½ bag of chips. Spread into 9X13 pan and bake at 350° for 45 minutes to 1 hour. Remove and spread tub of sour cream and sprinkle the rest of the cheese and chips on to the top of the baked dish. Bake for 10 more minutes.

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MEXICAN CHICKEN CASSEROLE

Linzi Eyestone

2½ chicken breasts, cooked and cubed
1 can diced tomatoes
1 4 oz. can diced green chiles
crushed Nacho Cheese Doritos- enough to cover
1½ c. shredded cheddar cheese
2 cans cream of chicken soup mixed with 1 c. sour cream

In a 13x9 pan, layer: chicken, diced tomatoes, diced green chiles, Doritos, 1 c. shredded cheddar cheese, and cream of chicken soup mixed with sour cream. Top with the remainder of cheddar cheese. Bake at 350° for 30-40 minutes. Leftovers can be frozen for later.

MEXICAN LASAGNA

Megan Steiner
Macy
1st Grade

1½ lbs. hamburger
½ t. cumin
1 T. Chili powder
½ t. garlic powder
¼ t. crushed red pepper
1 t. salt
1 t. pepper
16 oz. can chopped tomatoes
2 c. cottage cheese
1 c. grated pepper jack
1 egg
tortillas

Brown the hamburger and add the spices. Cover a greased 9x13 pan with a layer of tortillas. Pour in hamburger mix and top with another layer of tortillas. Next, combine the cottage cheese, pepper jack, and egg and then pour that mixture over top. Cover and bake at 350 degrees for 30-45 minutes.

MEXICAN LASAGNA

Katie Wendland

- 2 egg whites
- 1 (15 oz.) container ricotta cheese
- 1 (16 oz.) box lasagna noodles
- 2 lbs. ground beef
- 2 pkgs. Taco Bell taco seasoning
- 1 lb. shredded cheddar cheese
- 1 (28 oz.) jar chunky salsa

Preheat oven to 350°. Spray a 9X13 in. pan with cooking spray. Beat egg whites with ricotta cheese; set aside. Prepare lasagna noodles as directed on box. Brown hamburger. Drain. Prepare taco seasoning with hamburger as directed on back of seasoning package. Layer ingredients in the following order: Lasagna noodles, ⅓ prepared ricotta-cheese mixture (spread thinly over noodles), all taco seasoned hamburger, ⅓ cheddar cheese, lasagna noodles, ½ remaining ricotta-cheese mixture (approx. 5 oz., spread thinly over noodles), ½ jar chunky salsa, ⅓ remaining cheddar cheese, lasagna noodles, remainder ricotta-cheese mixture, remainder chunky salsa, remainder cheddar cheese. Bake for ½ hour or until thoroughly warmed. It can be made ahead and refrigerated until needed; just bake for 40-45 minutes rather than 30.

MMMMMMMMM CHICKEN

Diana Powell
RCGS Kitchen

- 7 pieces Boneless Chicken (cut up)
- ½ box (2 pkgs) Ritz Crackers (crushed)
- 1 stick Butter (melted)
- 1 (8 oz.) container Sour Cream
- 1 can Cream of Mushroom Soup
- 1 can Cream of Celery Soup
- 1 can Water Chestnuts (if desired)
- ½ pkg. Slivered Almonds (if desired)
- 1 can Sliced Mushrooms (drained)
- Milk

Combine the 2 packages of crushed Ritz Crackers and melted butter together. Press ½ of mixture into a 9 X 13 inch greased pan. In a large bowl combine cans of soup and a little milk together. Add remaining ingredients and stir together. Spread into pan that contains your crust and sprinkle the last half of cracker/butter mixture on top. Bake at 350° for 45 minutes.

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NO COTTAGE CHEESE LASAGNA

Emily Huffman
Cherokee
6th Garde

beef
hunts roasted garlic and onion spaghetti sauce
shredded cheddar cheese
shredded mozzarella cheese
shredded Velveeta cheese
lasagna noodles

1) brown beef with chopped onions, salt, pepper, and minced garlic. 2) layer like any other lasagna and bake as normal

ONE POT CHICKEN LO MEIN

Sarah Wege
Logan
1st Grade

½ lb. boneless skinless chicken breasts cut into small chunks
1 16 oz. box of fettuccine pasta broken in half
4 medium carrots cut into 3 inch strips
1 medium red bell pepper cut into 3 inch strips
1 bunch green onions (white parts sliced) green parts cut into 3 inch strips
4 cloves garlic
1 tsp. garlic powder
1 tsp. corn starch
1 T. sugar
½ tsp. red pepper flakes
4 c. chicken broth
2 tsp. olive oil

Add the chicken, then the pasta, then the remaining ingredients to a large stockpot and cover. Bring to a boil over high heat. Stir and reduce the heat to medium-low. Cook covered for about 15 minutes, stirring occasionally. Cook until most of the liquid is gone and the chicken is cooked through. Remove the lid and let the dish rest for 5 minutes and serve.

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PEPPERONI EGG ROLLS

Adam & Lydia Davies
Cora
PreK

1 pkg. egg roll wrappers
1 pkg. pepperoni
1 pkg. string cheese (12 pkg)

Lay egg roll wraps out. place four pepperonis on wrappers. Top with string cheese. Roll up tucking in sides; wet edges as needed to help the wrap stick. Fry in 350° F oil until golden. Serve with marinara sauce.

PIZZA CASSEROLE

Erin Stadel
Kobe
6th Grade

1 lbs ground beef
1 large onion, chopped
8 oz. elbow macaroni, cooked and drained
½ tsp salt
1 can (16 oz) pizza or spaghetti sauce
2 c shredded mozzarella cheese
4 oz. pepperoni slices

In a skillet brown beef and onion until beef is no longer pink and onion is tender. Drain. Add all remaining ingredients. Spoon into a greased 2 quart casserole. Bake at 350° for 40 minutes.

QUICK CHEESEBURGER PIE

Rebekah Sharp
Jeremy
1st Grade

1 lb ground beef
½ cup chopped onion
1 clove minced garlic
½ tsp salt
¼ cup flour
⅓ cup dill pickle juice
⅓ cup milk
½ cup chopped dill pickles
2 cups shredded cheddar cheese
pre-made 9-inch pie crust

Bake the pie crust at 415°F for 15 min. Sauté beef, onion, and garlic in skillet and drain. sprinkle in salt and flour. stir in pickle liquid, milk, pickles, and 1 cup cheese. Spoon into crust. Sprinkle remaining cheese on top. Bake for 5 more min to melt cheese. Enjoy!

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SAUSAGE GRAVY

Donna Morgan

1 lb Hot Breakfast Sausage
3 tbsp butter
¼ cup all-purpose flour
3 cups 2% milk
salt and pepper to taste

Cook sausage in a large skillet over medium heat until done. Remove sausage to drain on paper towels, leaving drippings in the pan. Add butter to drippings in skillet and allow to melt over low heat. Add flour, stirring with whisk until blended. Continue cooking and stirring over low to medium heat until thickened and bubbly. Cook and stir 1 minute while bubbly. Add sausage and turn heat down to low (gravy should continue to have a low boil). Cook for 15 minutes. Season to taste. Pour over biscuits. Delicious with Cheesy Scrambled Eggs and Fruit on the side.

SLOPPY JOES

Rebekah Sharp
Jeremy
1st Grade

1 lb ground beef
½ onion, chopped
½ cup ketchup
1 Tbsp brown sugar
1 Tbsp vinegar
1 Tbsp mustard
1 Tbsp Worcester sauce

Brown ground beef and onion. Add ketchup, brown sugar, vinegar, and mustard. Simmer for 15 min, stirring every so often. Add Worcester sauce. serve on buns. Enjoy!

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SLOW COOKER BREAKFAST CASSEROLE

Kelli Smith
Peyton, Hayden, Reece
7th, 4th, & Kindergarten Grades

1 Bag Frozen Hash Brown Potatoes (32 oz)
1 lb Bacon
1 Onion diced
8 oz. Shredded Cheddar Cheese
½ Red Bell Pepper diced
½ Green Bell Pepper diced
12 Eggs
1 C. Milk

Cut bacon into small pieces, cook and drain (use precooked to speed up the process). Add half bag of hash browns to bottom of slow cooker. Add half of bacon. Add half on onions. add half of green and red peppers. Add half cheese. (repeat layers until all ingredients are used ending with cheese on top.) In a medium bowl beat eggs and milk together. Pour over casserole. Add salt and pepper to top. Cook on low for 4 hrs or warm for 8 hrs.

SPAGHETTI PIE

Gordon & Tracy Sabo
Macy
6th Grade

8 oz. spaghetti, dry and uncooked
2 T. butter
½ c. Parmesan cheese, shredded
2 eggs, well beaten
1 c. cottage cheese
1 lb. ground meat, cooked
½ c. onion
½ c. green pepper
1 jar spaghetti sauce
1 can or 8 oz fresh mushrooms
2 c. cheese, mozzarella

Preheat oven to 375° F, and grease 9x13 pan. Cook spaghetti according to package directions. Drain. Add butter, Parmesan cheese, and eggs to spaghetti. Spread into greased pan. Top pasta mixture with cottage cheese. Combine drained meat, onion, green pepper, spaghetti sauce, and mushrooms. Pour over cottage cheese. Bake uncovered for 20-30 minutes. Top with mozzarella cheese, and bake for 5 more minutes. Other options: substitute ham and Alfredo sauce for ground meat and spaghetti sauce.

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SPICY CHICKEN WRAPS

Jon and Melissa Granberry

¼ c. light mayonnaise
2 T. chili garlic sauce
4 multigrain wraps
2 c. chopped roasted chicken breast
1 c. thinly sliced romaine lettuce
1 c. Matchstick-cut carrots
1 c. sliced green onions (about 7)

Combine mayonnaise and chili garlic sauce in a small bowl; spread evenly over half of each wrap. Top mayonnaise mixture evenly with chicken and remaining ingredients. Roll up; secure ends with wooden picks. (yield 4, serving size one wrap).

STROMBOLI

Megan Steiner
Macy
1st Grade

2 Loaves Frozen Bread Dough, unthawed
2 eggs
½ t. oregano
½ t. parsley
½ t. garlic powder
½ c. oil
1 lb. sausage
1 lb. ham
½ bag pepperoni slices
1 lb shredded mozzarella cheese

Unthaw bread dough by following the instructions on the bag. Roll out bread on floured counter. Mix eggs, spices, and oil. Spread both loaves, reserving a small amount. Layer pepperoni, sausage, and cheese on dough. Roll up loaves and brush with remaining egg mixture. Bake at 350 degrees for 25-30 minutes.

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STROMBOLI

Nicole Root
KADEN & HAILEE
4th & 1st GRADE

1 LOAF FROZEN BREAD, THAWED
PEPPERONI
PIZZA SAUCE
MOZZARELLA CHEESE
HAM SLICES (DELI STYLE)
BUTTER
PARMESAN CHEESE

ROLL OUT DOUGH LARGE ENOUGH TO WRAP OVER TOPPINGS. GREASE 9x13 PAN AND PLACE DOUGH IN PAN WITH EXCESS DRAPED OVER EDGES OF PAN. LAYER TOPPINGS OF HAM, PEPPERONI, CHEESE; REPEAT 2-3 TIMES. WRAP EXCESS DOUGH OVER TOPPINGS AND SEAL ALL EDGES. BAKE AT 400° FOR 15-20 MINUTES. REMOVE FROM OVEN AND SPREAD BUTTER AND SPRINKLE PARMESAN CHEESE ON TOP. SLICE AND SPOON OR DIP WARM PIZZA SAUCE OVER PIECES.

STUFFED SHELLS

Melissa Headley
Arlie
3rd Grade

3 lbs. Ground Beef or Turkey
3 pkgs. Frozen Spinach
2-8 oz. blocks Cream Cheese (softened)
2 lg. Onions (chopped)
1 c. Grated Parmesan Cheese
2 lg. Eggs
1 lb. pkg. Jumbo Pasta Shells
2 c. Tomato Sauce
¾ c. Mozzarella Cheese
Salt/Pepper to taste

Thaw spinach, drain and squeeze out excess water in clean kitchen towel. Brown ground meat, drain and cool in large mixing bowl. Sauté onions in 2 T. of meat drippings, add to cooling meat. In meat and onion mixture stir in cream cheese, spinach, parmesan cheese, and salt/ pepper. Let mixture cool to room temperature, then combine in eggs. Par cook pasta shells about 3-4 min. under package instructions, cool. Fill cooked/cooled shells with meat mixture. Cover bottom of a 9x13 casserole pan with 2-3 T. of tomato sauce. Place filled shells in pan and top with remaining tomato sauce and mozzarella cheese. Cover with foil and bake in 350 degree oven for one hour. Remove foil and brown cheese for about 15 min.

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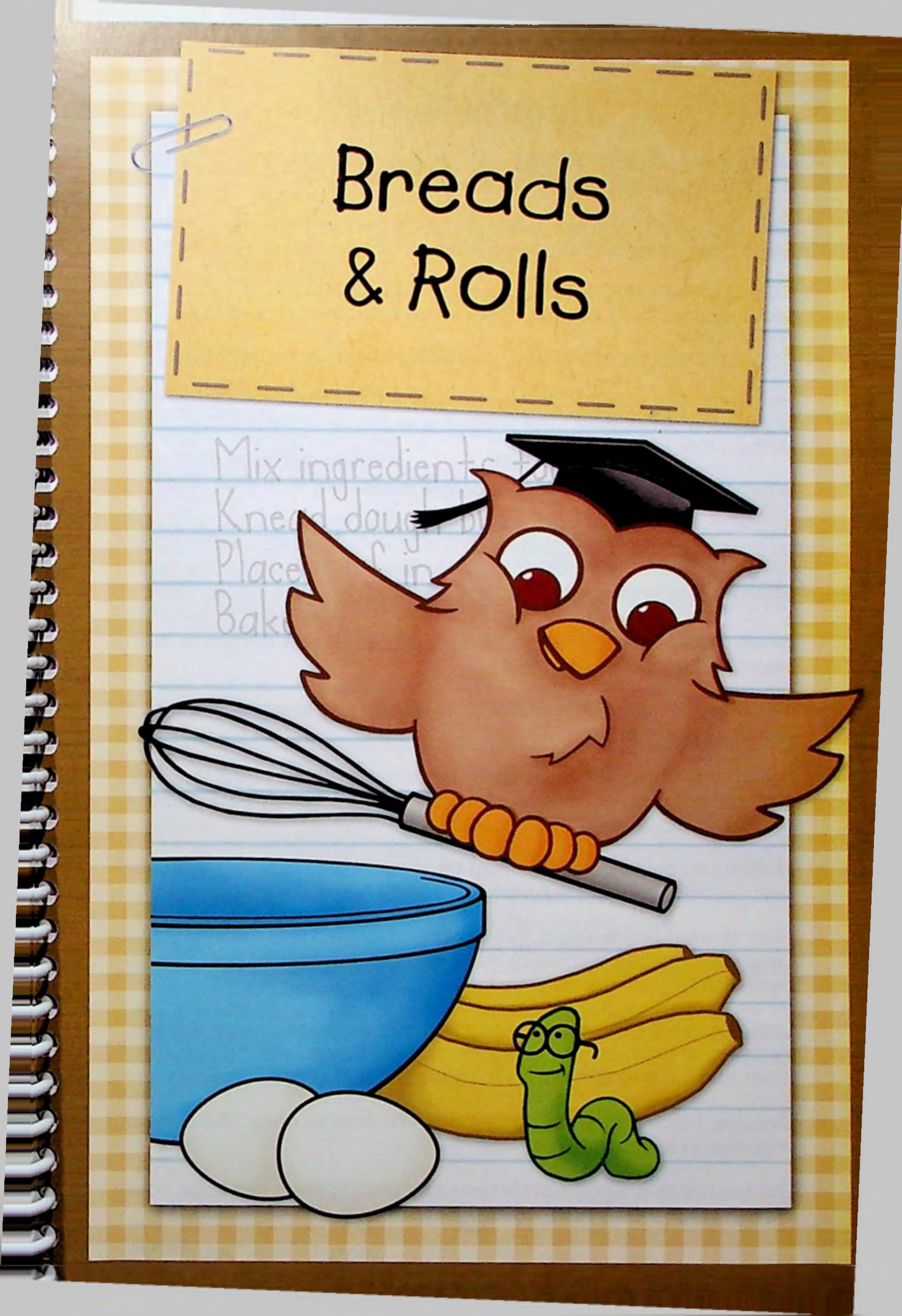
TUNA NOODLE CASSEROLE

Donna Morgan

1 lb any pasta
12 oz can albacore tuna
1 can cream of celery soup
1 can cream of chicken soup
½ cup milk
¼ tsp celery salt
¼ tsp white pepper
2 cups shredded cheddar

Preheat oven to 350°F. Lightly coat a 2-qt casserole dish with cooking spray. Cook pasta according to package directions. Drain tuna and place in medium bowl. Add both cans of soup, milk, and seasonings. Mix. Layer ½ of cooked pasta and ½ of the tuna mixture. Sprinkle with 1 cup of cheese. Layer rest of ingredients. Cover. Bake for 30 minutes. Uncover. Bake for 10 more minutes or until cheese is melted and casserole is bubbling.

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Breads
& Rolls

Helpful Hints

- When baking bread, a small dish of water in the oven will keep the crust from getting too hard or brown.
- Use shortening, not margarine or oil, to grease pans when baking bread. Margarine and oil absorb more readily into the dough.
- To make self-rising flour, mix 4 cups flour, 2 teaspoons salt, and 2 tablespoons baking powder. Store in a tightly covered container.
- One scant tablespoon of bulk yeast is equal to one packet of yeast.
- Hot water kills yeast. One way to test for the correct temperature is to pour the water over your wrist. If you cannot feel hot or cold, the temperature is just right.
- When in doubt, always sift flour before measuring.
- Use bread flour for baking heavier breads, such as mixed grain, pizza doughs, bagels, etc.
- When baking in a glass pan, reduce the oven temperature by 25°.
- When baking bread, you can achieve a finer texture if you use milk. Water makes a coarser bread.
- Fill an empty salt shaker with flour to quickly and easily dust a bread pan or work surface.
- For successful quick breads, do not overmix the dough. Mix only until combined. An overmixed batter creates tough and rubbery muffins, biscuits, and quick breads.
- Muffins can be eaten warm. Most other quick breads taste better the next day. Nut breads are better if stored 24 hours before serving.
- Nuts, shelled or unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts can be used directly from the freezer.
- Enhance the flavor of nuts, such as almonds, walnuts, and pecans, by toasting them before using in recipes. Place nuts on a baking sheet and bake at 300° for 5–8 minutes or until slightly browned.
- Overripe bananas can be frozen until it's time to bake. Store them unpeeled in a plastic bag.
- The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.

BANANA BREAD

Eva Peterson
Harley & Dalton
3rd & 1st grade

½ c. Oleo
1 c. White sugar
2 eggs
1 c. Ripe bananas, mashed
1 Tbsp. Lemon juice
2 c. Flour
3 tsp. Baking powder
½ tsp. Salt
Nuts, optional

Preheat oven to 350°F. Grease and flour 1 loaf pan. Cream oleo and sugar. Add eggs and mix well. Mash bananas and lemon juice together then add to mixture; mix well. Add dry ingredients and beat together. Please in loaf pan and bake for 1 hour. Loaf is done when toothpick inserted in the middle comes out clean.

BANANA BREAD

Melissa Headley
Olivia
6thGrade

1 c. Shortening
1 c. Sugar
2 Eggs
2-3 Very Ripe Bananas
2 c. AP Flour
1 tsp. Baking Soda
½ tsp. Salt
1 c. Chocolate Chips (optional)

Mix ingredients one at a time in order until all are well combine. Pour into greased pan and bake 35-40 minutes in a 375 degree oven. Remove and cool.

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BEST EVER BANANA BREAD

Chris White
Jack
6th

1 ¾ c. flour
1 ½ c. sugar
1 tsp. baking soda
½ tsp. salt
2 eggs
1 c. mashed ripe bananas (about 2 bananas)
½ c. vegetable oil
¼ c. plus 1 tbsp. buttermilk
1 tsp. vanilla

Preheat oven to 325 degrees. In a large bowl stir together flour, sugar, baking soda, baking soda, and salt. In another bowl combine eggs, bananas, oil, buttermilk, and vanilla. Add wet ingredients to dry ingredients and stir until just moistened. Pour into buttered and sugared loaf pan. Bake for approx. 1 hour 20 min. Cool for 10 min before removing from the pan to a wire rack.

BLUEBERRY ZUCCHINI BREAD

Katy Hanson
Special Education Teacher 4th/5th

3 eggs, lightly beaten
1 cup vegetable oil
3 teaspoons of vanilla extract
2 ½ cups of white sugar
2 cups of shredded zucchini
3 cups all purpose white flour
1 teaspoon salt
1 teaspoon baking powder
¼ teaspoon baking soda
1 tablespoon cinnamon
2 cups blueberries (frozen or fresh)

Preheat oven to 350 degrees F (175 degrees C). Lightly grease 4 mini-loaf pans. Shred zucchini. Set aside. Once shredded, squeeze zucchini to remove excess water. Discard water. In a large bowl, beat together the eggs, oil, vanilla, and sugar. Fold in the zucchini. Beat in the flour, salt, baking powder, baking soda, and cinnamon. If using frozen blueberries, coat in flour. This will keep the berries from bleeding excessively in the batter. Gently fold in the blueberries. Pour into lightly greased loaf pans. Place in 350 degree oven for approximately 50 minutes. (Check with a toothpick. If it comes out clean, they are done.) Cool 20 minutes in pans, then turn out onto wire racks to cool completely. Enjoy!

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CHEESY FRENCH BREAD

Jane Cales
Fifth Grade Teacher

1-8 oz pkg, shredded sharp cheese
¾ cup mayonnaise
1 ½ tsp dried parsley flakes
⅛ tsp garlic powder
1-16 oz french bread. cut in half lengthwise

Combine the cheese, mayonnaise, parsley and garlic powder, stirring well. Spread mixture on the cut side of the bread. Place the bread on a baking sheet and bake at 350° for 15 to 20 minutes or until topping is melted and lightly brown.

CHOCOLATE CHIP BANANA MUFFINS

The Bowman Family
Natalie Bowman
5

3 very ripe bananas
¾ c. sugar
1 egg
⅓ c. melted butter
1 ½ c. all-purpose flour
1 tsp. baking soda
1 tsp. baking powder
½ tsp. salt
⅔ c. mini chocolate chips

Preheat oven to 350°. Grease 12 regular muffin cups, or line with paper liners. In a medium-sized mixing bowl, mash the bananas. Mix in sugar and egg until blended, then add melted butter. In a separate bowl, combine flour, baking soda, baking powder and salt. Add flour mixture to banana mixture, then mix at low speed just until blended. Stir in chocolate chips. Divide batter among the 12 muffin tins. Bake 20-22 minutes until golden.

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EASY CHEESY PULL APART ROLLS

Shanna Laurie
Meagan
Second Grade

12 oz. tube of refrigerated biscuits
1 c. shredded cheddar cheese
1 T. parsley
½ tsp. onion powder
½ tsp. garlic powder
2 T. olive oil

Preheat oven to 375. Spray muffin pan with cooking spray. Cut each biscuit into fourths and place in a large bowl. Add in onion and garlic powder, parsley, cheese and olive oil and mix well. Place 3-4 pieces into a prepared muffin cup. Bake at 375 for 10-13 minutes or until biscuits are golden. Makes about 9.

HOMESTYLE BISCUIT MUFFINS

Shanna Laurie
Meagan
Second Grade

2½ c. flour
¼ c. sugar
1½ T. baking powder
¾ c. cold butter or margarine
1 c. cold milk

Combine dry ingredients. Cut in butter or margarine until mixture resembles crumbs. Stir in milk just until moistened. Spoon into greased muffin tins. Bake at 400 for 20 minutes. Makes one dozen.

MICROWAVE CORNBREAD

Konnie Evans
School Nurse

1 c. cornmeal
¼ c. sugar
1 tsp. salt
1 c. sour milk
2 tsp. oil
1 c. flour
1 tsp. baking powder
½ tsp. soda
1 egg

Mix & pour into a greased 8" round glass cake pan. Microwave on high for 5 to 8 minutes. Don't overbake.

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NANA'S HOMEMADE PUMPKIN BREAD

Diana Powell
RCGS Kitchen

3½ c. unsifted Flour
2 tsp. Baking Soda
1½ tsp. Salt
2 tsp. Cinnamon
1½ tsp. Nutmeg
3 c. Sugar
2½ c. fresh cooked Pumpkin or
1 small can of Pumpkin
1 c. Corn Oil (any oil will do)
⅔ c. Water
4 Eggs
Powdered Sugar (optional)

Preheat oven to 350°. Grease and flour 3 bread loaf pans or 3-1 pound coffee cans. Mix the first 5 ingredients in a very large bowl, stirring well. Add sugar and stir well again. Mix in the next 3 ingredients, pumpkin, oil and water (I prefer fresh pumpkin). Next, add eggs one at a time, beating each one in well by hand (no mixer please - your arm will get tired). Fill pans/cans a little over ½ full and bake for 1 hour. Bread will be done when inserted toothpick comes out clean. Remove from oven and let stand for 10 minutes. Remove from pans/cans, wrap in foil while still warm. Upon serving you can sprinkle with powered sugar, slice and serve. It is great when it is still warm with a spread of butter or cream cheese. Makes great holiday gifts for family and friends. Makes 3 loaves or 3 cans.

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PEANUT BUTTER CHOCOLATE CHIP MUFFINS

Karen Schroeder
Taylor and Mariah
6th and 3rd

Muffin batter

2 ¼ cups whole wheat pastry flour
1 tsp. baking soda
1 tsp. baking powder
½ tsp. salt
4 T. unsalted butter, softened
½ c. firmly packed light or dark brown sugar
¾ c. peanut butter, crunchy or smooth
1 ½ tsp. vanilla extract
2 large eggs
¾ c. buttermilk
1 c. chocolate chips, optional
½ c. ground flax seed, optional

Preheat oven to 375 degrees. Lightly grease muffin tin or line with papers and coat the papers with nonstick spray. Whisk together flour, baking soda, baking powder flax seed (if desired) and salt in a medium bowl. Cream together butter and brown sugar in a large mixing bowl until light. Add the peanut butter, mixing until incorporated. Beat in the vanilla and eggs, one at a time, scraping the sides and bottom of the bowl to make sure everything is evenly mixed. Add one third of the dry ingredients and mix until moistened. Add half of the buttermilk, mix until combined. Then add the remaining dry ingredients and the buttermilk. Scrape the bowl again during this process; the peanut butter tends to stick to the bottom. When the batter is evenly mixed, stir in the chocolate chips, if using. Scoop the batter into prepared pan. Bake the muffins until golden brown and a cake tester inserted in the center comes out clean, 23 to 25 minutes. Remove from oven and allow to cool in pan 5 minutes, then turn out onto a rack to finish cooling. Our family prefers these without the glaze. Double the batch. They freeze well.

Glaze

¼ cup smooth peanut butter
3 T. confectioner's sugar
¼ c. heavy cream
Chopped nuts for garnish (optional)

Mix together the peanut butter and confectioners' sugar, then add the heavy cream, a bit at a time and stir until smooth and spreadable. Use to coat the tops of the cooled muffins. Sprinkle chopped peanuts on top after frosting, if desired.

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PUMPKIN BREAD

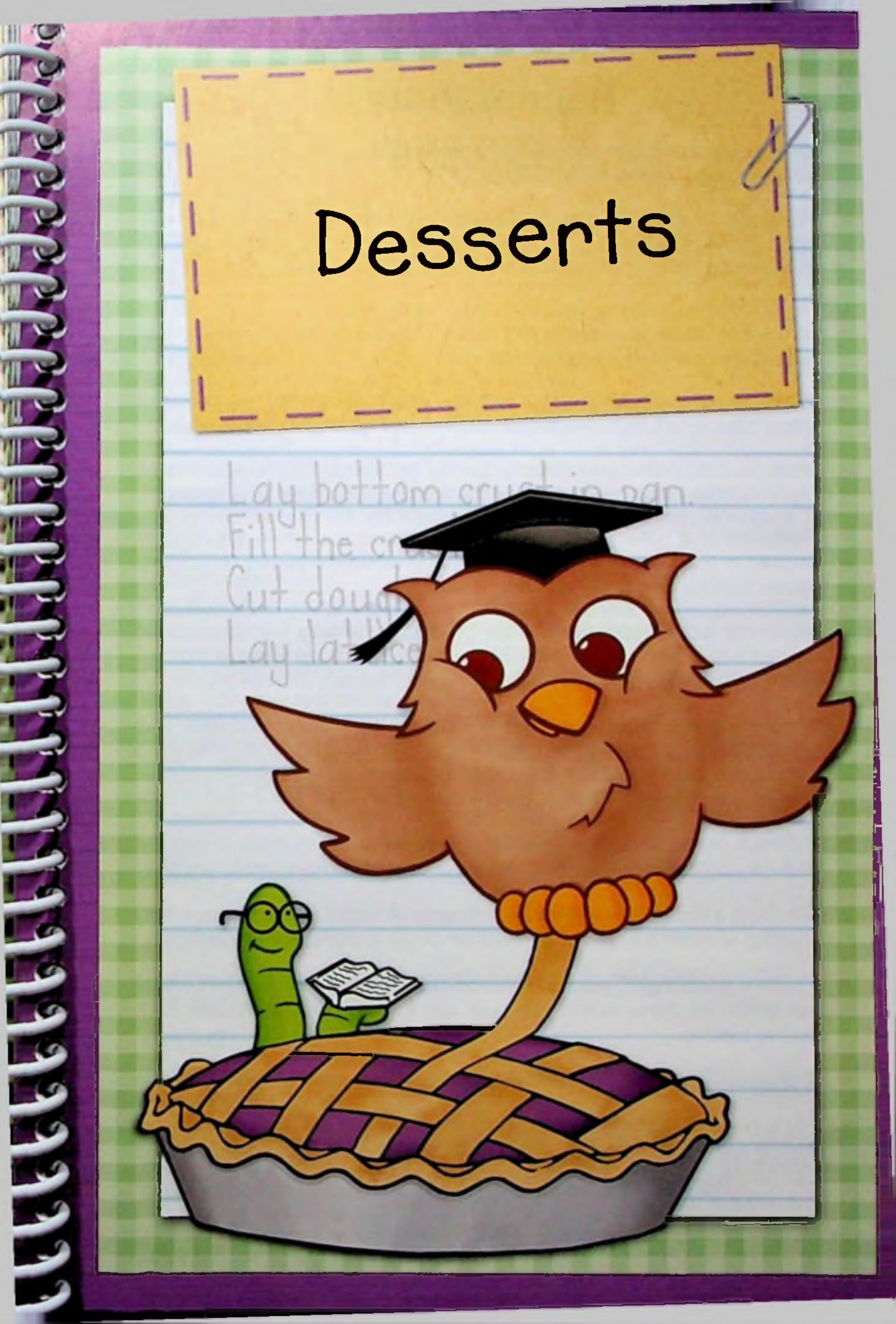
Cara Rignell
Third Grade Teacher

2¾ cups sugar
1 cup Crisco
3 unbeaten eggs
2 cups pumpkin
3½ cups flour
1 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
1 tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice

Cream sugar and Crisco. Add eggs and beat well; then add pumpkin. Sift all dry ingredients together and then add to pumpkin mixture; mixing all together. Pour into 2 well greased loaf pans. Bake at 325° for 1 hour and 15 minutes or until the top browns and cracks open.

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Desserts

Helpful Hints

- Keep eggs at room temperature to create greater volume when whipping egg whites for meringue.
- Pie dough can be frozen. Roll dough out between sheets of plastic wrap, stack in a pizza box, and keep the box in the freezer. Defrost in the fridge and use as needed. Use within 2 months.
- Place your pie plate on a cake stand when ready to flute the edges of the pie. The cake stand will make it easier to turn the pie plate, and you won't have to stoop over.
- When making decorative pie edges, use a spoon for a scalloped edge. Use a fork to make crosshatched and herringbone patterns.
- When cutting butter into flour for pastry dough, the process is easier if you cut the butter into small pieces before adding it to the flour.
- Pumpkin and other custard-style pies are done when they jiggle slightly in the middle. Fruit pies are done when the pastry is golden, juices bubble, and fruit is tender.
- Keep the cake plate clean while frosting by sliding 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away, leaving a clean plate.
- Create a quick decorating tube to ice your cake with chocolate. Put chocolate in a heat-safe, zipper-lock plastic bag. Immerse it in simmering water until the chocolate is melted. Snip off the tip of one corner, and squeeze the chocolate out of the bag.
- Achieve professionally decorated cakes with a silky, molten look by blow-drying the frosting with a hair dryer until the frosting melts slightly.
- To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.
- Prevent cracking in your cheesecake by placing a shallow pan of hot water on the bottom oven rack and keeping the oven door shut during baking.
- A cheesecake needs several hours to chill and set.
- For a perfectly cut cheesecake, dip the knife into hot water and clean it after each cut. You can also hold a length of dental floss taut and pull it down through the cheesecake to make a clean cut across the diameter of the cake.

DESSERTS

APPLE CAKE DESSERT WITH BUTTER SAUCE

Lenice Frey

2 c. Sugar
½ c. Butter
2 Eggs
2 c. Flour
2 tsp. Soda
2 tsp. Cinnamon
2 tsp. Nutmeg
½ Salt
4 c. Chopped Apples
1 c. Nuts

Cream sugar and butter add eggs, beat. Sift flour with soda, cinnamon, nutmeg, salt. Add to above mixture. Add chopped apples and nuts. Batter will be stiff. Oil 9x13 pan. Bake at 350 for 15 min. and then 325 for 25 min.

Butter Sauce

1 c. Sugar
½ c. Butter
1 tsp. Vanilla
1 c. Half and Half

Cook on heat until thick add vanilla at the end. then pour over the apple cake. This is a wonderful Dessert

APPLE PIE DESSERT

Janeil Sullivan

CRUST

2½ cups flour
1 tablespoon sugar
1 teaspoon salt
2 sticks margarine

Mix like pie crust. Add 1 egg yolk and milk to make ⅔ cup. Divide in half. Spread in jelly roll pan.

FILLING

8-10 tart apples
1 cup sugar
1 teaspoon cinnamon

Put top crust on filling. Beat 1 egg white until foamy. Brush on top of crust. Bake in 350 oven for 1 hour. Frost with thin powdered sugar glaze while hot. (Four ready made pie crusts work well too.)

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APPLES PAN DOUDY

Lindsay Holmes
Tyler
Pre-K

½ c. water
¼ tsp. cinnamon
1 tsp. vanilla
¼ tsp. nutmeg
¾ c. sugar
½ c. flour
⅓ c. margarine
6 apples (sliced and skinned)

Add apples to a 9 x 13 baking dish. Mix vanilla, sugar, spices and water. Pour mixture over the apples. Mix flour and butter (not melted). Sprinkle crumbly mixture over the apples. Bake at 350 degrees for 20 minutes.

BERRY CREAM CRUMBLE

Carey Zeak

16 oz strawberries, trimmed and cut into halves
1 pint blueberries
1 pint raspberries
1 pint blackberries
⅔ cup all purpose flour
2 cups sugar
4 eggs
1 cup sour cream
¼ tsp salt

Layer the berries in a lightly greased 9x13 inch baking dish. Combine ⅔ cup flour, 2 cups sugar, eggs, sour cream and salt in a medium bowl and mix well. Pour over the fruit.

Topping

1 cup sugar
1 ½ cups all purpose flour
1 cup (2 sticks) unsalted butter, cubed and chilled

Mix 1 cup sugar and 1 ½ cups flour in a separate bowl. Add the butter and mix with your hands until crumbly. Sprinkle over the batter. Bake at 350 for 50 - 55 minutes or until golden brown and set. Serve hot. Top with vanilla ice cream. Refrigerate any leftovers. Serves 12 - 15.

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BISHOP'S CHOCOLATE PIE

Janet Goodenow

2 pkgs. instant chocolate pudding
1 pkg. instant vanilla pudding
3 c. cold milk
2 big scoops vanilla ice cream
1 9" graham cracker crust
8 oz. carton Cool Whip
Optional: chocolate curls

Combine and mix: 2 pkgs. instant chocolate pudding, 1 pkg, instant vanilla pudding, 3 c. cold milk. Add: 2 big scoops vanilla ice cream. Mix until smooth. Pour into 9" graham cracker crust. Cover with Cool Whip. Garnish with chocolate curls if desired. Refrigerate until set. Note: Any flavor pudding can be substituted for the chocolate pudding. French Vanilla, Cheesecake, or White Chocolate pudding can be substituted for the vanilla pudding. I have made this with butterscotch pudding and butter brickle ice cream.

BROWNIES

Rex & Amanda Kreie
Rex, Mandee, Ryland
4th & 1st Grade and Pre-K

½ c. Vegetable Oil
1 c. Sugar
1 tsp. Vanilla
2 Eggs
½ c. All-purpose Flour
⅓ c. cocoa
¼ tsp. Baking Powder
¼ tsp. Salt
½ c. Chopped Nuts (optional)

Blend oil, sugar, and vanilla in mixing bowl. Add eggs; beat well with fork. Combine flour, cocoa, baking powder and salt; gradually add to egg mixture until well blended. Stir in nuts. Bake at 350° for 20-25 minutes, or until brownies begin to pull away from pan. cool in pan. Makes 16 Brownies

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BUTTERMILK BROWNIES

Deandra Anderson
Cassandra, Dylan and Alexzandra
12th, 8th and 1st Grade

2 c Flour
2 c Sugar
1 tsp Baking Soda
¼ tsp Salt
1 c Butter (stick)
½ c Buttermilk
⅓ c Cocoa Powder
1 ½ tsp Vanilla
2 Eggs
1 c Water

Combine flour, sugar, baking soda and salt into a bowl. Combine butter, cocoa butter and water in a pan bring to a boil. Stir continuously. Add boiled mixture to dry and beat 3 min. Add eggs, buttermilk and vanilla. Beat until mixed. Batter will be thin. Prepare 15X10X1 Jelly Roll Pan with non-stick cooking spray. Bake for 20-25 minutes at 350°.

CHERRY BARS

Janeil Sullivan

cream

2 sticks oleo
1 ½ c. sugar

Add:

4 eggs
1 ½ t. vanilla
3 c. flour
1 ½ t. baking powder
¾ t. salt

Reserve 1 c. batter. Spread remaining batter in jelly roll pan. Top with 1 can cherry pie filling. Dot with reserved batter. Bake 350, 20-30 minutes. Frost with thin cream cheese frosting.

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CHOCOLATE CHERRY CAKE

Suzann Mongeau
Bodie
1st Grade

Mix Together

1 box chocolate cake mix
2 eggs
1 can cherry pie filling

Put in greased and floured 11" x 15" jellyroll pan. Bake for 20 minutes. Cool

Boil 1 minute

⅓ c milk
5 Tbsp butter
1 c sugar

Stir in 6 oz (or more) milk chocolate chips. Once the chocolate is melted spread on the cake.

CHOCOLATE CHIP OATMEAL CAKE

Michele McNulty
Garett
9th Grade

1 ¾ c. boiling water
1 c. quick cook oatmeal
1 stick margarine
1 c. sugar
1 c. brown sugar
2 large eggs
1 ¾ c. flour
1 t. baking soda
1 T. cocoa
½ t. salt
1-12 oz pkg. chocolate chips
¾ c. chopped walnuts

Pour water over oatmeal and let stand 10 minutes. Add butter and mix until melted. Add sugar and eggs. Sift flour, cocoa, soda and salt; and add to batter. Add half of chocolate chips. Pour into greased 9X13" pan. sprinkle remaining chocolate chips and nuts over top. Bake at 350° for 40 minutes.

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CHOCOLATE CRUNCH BROWNIES

Christine Lippert
Jarrett
1st Grade

1 C. BUTTER OR MARGARINE SOFTENED
2 C. SUGAR
4 EGGS
6 T. BAKING COCOA
1 C. FLOUR
2 TSP. VANILLA EXTRACT
½ TSP. SALT
1 JAR (7 OZ.) MARSHMALLOW CREME
1 C. CREAMY PEANUT BUTTER
2 C. SEMISWEET CHOCOLATE CHIPS
3 C. CRISP RICE CEREAL

In a mixing bowl, cream butter and sugar; add eggs. Stir in cocoa, flour, vanilla and salt. Spread into a greased 13x9 pan. Bake at 350 for 25 minutes or until brownies test done. Cool. Spread marshmallow creme over cooled brownies. In a small saucepan, melt peanut butter and chocolate chips over low heat, stirring constantly. Remove from heat; stir in cereal. Spread over marshmallow layer. Chill before cutting. Store in refrigerator.

CHOCOLATE SHEET CAKE

Linzi Eyestone

Cake:

2 c. sugar
2 c. flour
1 stick margarine
5 T. cocoa
½ c. shortening
1 c. water
2 eggs
½ c. buttermilk with 1 tsp. baking soda
1 tsp. vanilla

Mix flour and sugar in a large bowl. Bring margarine, cocoa, shortening, and water to a boil. Pour over dry ingredients. Beat a few seconds to mix. Add the remaining ingredients and mix well. Pour into a greased jellyroll pan. Bake for 15 minutes at 400°.

Frosting:

1 stick margarine
5 T. cocoa
⅓ c. buttermilk
Approx. 4 c. powdered sugar
1 tsp. vanilla
½ c. nuts (optional)

Combine cocoa, margarine, and buttermilk. Bring to a boil. Add powdered sugar just before removing from heat. Stir in vanilla and nuts, and blend well. Pour over cake immediately after removing cake from the oven.

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CHOCOLATE SHEET CAKE

Chris White
Ben
2nd Grade

3 sticks of butter, unsalted
8 tbsp cocoa
½ c. plus 6 tbsp buttermilk
1 c. water
2 tsp. vanilla
2 eggs
2 c. flour
2 c. sugar
1 tsp. baking soda
½ tsp. salt
16 oz. powdered sugar

Preheat oven to 350 degrees. On stove top melt 2 sticks of butter, 4 tbsp. of cocoa and 1 cup water. Sift together the flour, sugar, baking soda, and salt. Pour melted ingredients over and stir until combined with a spoon. Then add ½ c. buttermilk, eggs, and 1 tsp. vanilla. Stir to combine. Pour into a greased ½ sheet pan and bake for 20 minutes. After cake has baked for 10 min. then prepare icing. Melt 1 stick of butter, 4 tbsp. cocoa, 6 tbsp. buttermilk on stove top. Pour over powdered sugar and mix with a hand mixer. Add vanilla toward end of mixing. Pour over hot cake out of oven.

CHOCOLATE TURTLE CHEESECAKE

Jenneen LeMay
Teacher
Middle School

2 c. vanilla wafer crumbs
6 tbsp. melted butter
14 oz. caramel candies
5 oz. can evaporated milk
1 c. chopped, toasted pecans
16 oz. cream cheese, softened
½ c. melted chocolate chips
½ c. sugar
1 tsp. vanilla
2 eggs

Combine crumbs and butter; press into bottom of 9x13 springform pan. Bake 10 minutes at 350 degrees. Melt caramels and milk together until smooth. Pour over crust and top with pecans. Combine cream cheese, sugar, and vanilla. Mix until well blended. Add eggs one at a time, and mix well. Blend in melted chocolate and pour entire mixture over pecans. Bake at 350 degrees for 40 minutes. Chill and serve. Garnish with whipped cream, pecans, or maraschino cherries, if desired.

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COCA COLA CAKE

Kathy Huffman
Madison
7th Grade

cake

2 c flour
2 c sugar
1 tsp soda
2 sticks oleo
2 T cocoa
1 c coke cola
1 c buttermilk
1 tsp vanilla
2 eggs
1 ½ c small marshmallows

1) preheat oven to 350 2) in large bowl, combine flour, sugar, and soda, set aside 3) place in sauce pan oleo, cocoa, and coke cola bring to boil then remove and add flour mixture 4) add buttermilk, vanilla, eggs (well beaten), and marshmallows mix well 5) mix will be quite thin pour into a greased pan and bake for 45 min. 6) frost cake while warm

Icing

1 stick of oleo
3 T cocoa
6 T coke cola
1 box powder sugar
1 tsp vanilla
1 c small marshmallows
1 c chopped nuts (optional)

bring to boil oleo, cocoa, and coke cola remove and add powder sugar, vanilla, marshmallows, and nuts

COOKIE PIE

Emily Huffman
Christian Grace
Head Start

1 package of Oreo cookies
2 packages of white choc. pudding mix
2 packages of cream cheese
1 container of whipped cream
2 cookie pie crust

1) make 1 box of white choc. pudding mix plain the other add in both of the cream cheese. 2) layer your pie in the following order: crust, cream cheese pudding, cookies crumbled, plain pudding, whipped topping, and cookies whole and crumbled for looks on top. 3) chill for 2 hours before serving

268966-14

EATMORE BARS

Christine Lippert
Jarrett
1st Grade

2 C. CHOCOLATE CHIPS
1 C. CORN SYRUP
1 C. ROLLED OATS
2 C. CRUSHED PEANUTS
½ C. PEANUT BUTTER

Melt chocolate chips and corn syrup in a large pot on low heat. Take off heat, add rolled oats, peanuts and peanut butter. Spread on greased cookie sheet and let cool. Cut into squares and refrigerate.

FRIED ICE CREAM CAKE

Donna MacDougall

8 T. butter
¾ cup granulated sugar
6 cups corn flakes, crushed (about 3 cups crushed)
2 quarts vanilla ice cream, softened (about 30 min. at room temp.)
1 - 8 oz. tub Cool Whip
1½ t. ground cinnamon
Honey

1. Melt 8 T. butter in a large skillet. When melted, add in crushed corn flakes and granulated sugar. Cook for 3-5 min., then remove from heat. 2. In a 9 x 13 inch casserole dish, arrange ⅔ of the corn flake mixture. Use your fingers to press the mixture into the pan. 3. With your mixer, combine softened ice cream, cool whip, and cinnamon. 4. Pour the ice cream in the pan over the corn flake crust. 5. Top with remaining corn flake mixture. 6. Place in the freezer for around 3 hours, or until it's firm. 7. Drizzle honey over each piece before serving. Top with whipped cream and a cherry if desired.

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FROZEN PUMPKIN PIE

Mari Starnes
K-6 PE Teacher

1 c. pumpkin
½ c. brown sugar
½ tsp. salt
½ tsp. cinnamon
½ tsp. ginger (of less)
¼ tsp. nutmeg
1 quart vanilla ice cream (softened)
Graham cracker crust

Mix all the ingredients together and pour into the graham cracker crust. Cover and put in the freezer.

GRANDMA'S BANANA PUDDING

Katie Wendland
Karodie
Grade PreK

1 box Vanilla Wafer cookies
1 can condensed milk
2 sm. boxes French Vanilla pudding
3 c. milk
3 bananas, sliced
12 oz. cool whip

Line bottom of 9x13 dish with cookies. Mix condensed milk and pudding on low in a large bowl. Add 3 cups milk - one at a time - blending well on low after each cup. Add 12 ounces cool whip and blend on low. Pour ⅓ mixture over cookies. Place sliced bananas on top of mixture. Pour remaining mixture on top of bananas. Crush several cookies to put on top. Refrigerate.

GRANDMA'S CHRISTMAS SALAD

Tamara Moots
Brandon and Noah

1 can cherry pie filling
1 small can crushed pineapple, drained
1 can sweetened condensed milk
1 ½ cup miniature marshmallows
1 medium size container whipped topping
1 small package pecan pieces

Mix in order given. Chill. Add a few drops of red food color if cherries aren't very red.

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GREAT PUMPKIN DESSERT

Susan White
Jayce
6th Grade

1 can (15 oz.) solid-packed pumpkin
1 can (12 oz.) evaporated milk
3 eggs
1 cup sugar
4 tsp pumpkin pie spice
1 pkg yellow cake mix
¾ cup butter, melted
1-½ cups chopped walnuts
Vanilla ice cream or whipped cream

In a large bowl, beat pumpkin, mild, egg, sugar, and pumpkin spice until smooth. Transfer to a greased 13inX9in baking dish. Sprinkle with dry cake mix and drizzle with butter. top with walnuts. Bake at 350 degrees for 1 hour or until a knife inserted near the center comes out clean. Serve with ice cream or whipped cream. YIELDS: 12-15 servings.

HOMEMADE PISTACHIO ICE CREAM

Michele McNulty
Garett
9th Grade

4 eggs
2 c. sugar
2 small boxes Pistachio instant pudding
1 t. vanilla
½ c, chopped pistachios
½ gal. milk
1-9 oz carton frozen whipped topping

Beat eggs in large bowl. Add sugar and pudding mix. Beat thoroughly. Stir in topping, nuts and vanilla. Pour into freezer and add milk to fill line. Any flavor of pudding can be used.

KRISPIE FREEZE

Janeil Sullivan

3 cups Rice Krispies, crushed
½ cup brown sugar
½ cup butter, melted
1 cup pecans, chopped
½ gallon ice cream

Combine cereal, brown sugar, butter and nuts; put half of crumbs in buttered pan. Add ice cream. Top with remaining crumbs. Freeze

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MICROWAVE COBBLER

Konnie Evans
School Nurse

Layer in microwave dish:

1 can fruit pie filling, any flavor
1 small box Jiffy yellow cake mix (dry)
½ stick melted margarine or butter, drizzle over mix
2 T brown sugar, sprinkle over butter

Sprinkle cinnamon on top. Cook on high for 10-12 minutes. This is good warm with vanilla ice cream on top.

MOTHER'S CHOCOLATE BUTTERMILK CAKE

Nancy Knorp

1 Stick Margarine
¼ c. cocoa
1 c. Water
½ c. Salad Oil
2 c. Flour
2 c. Sugar
¾ tsp. Salt
2 Eggs
½ c. Buttermilk
1 tsp. Soda
1 tsp. Vanilla

Bring margain, cocoa, water, salad oil to a boil and set aside to cool for 10 min. Combine Flour, sugar, salt add to Chocolate Sauce mixture and blend. Beat eggs, buttermilk, soda, vanilla then add to above mixture. Mix well. Pour into greased and flour jelly roll pan. Cook at 400° for 15-20 min.

Frosting

1 Stick margarine
¼ c. Cocoa
⅓ c. Buttermilk
2 lb. Powder Sugar

Bring Margarine, cocoa, buttermilk to a boil then add powdered sugar till right consistency.

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OREO COOKIE DESSERT

Cindy Shaver
Second

large package Oreo cookies
½ cup margarine
1 jar caramel topping
1 jar fudge topping
½ gallon vanilla ice cream

Crush cookies. Melt margarine and mix with cookies. Spread ½ cookie mixture in bottom of 9X13 pan. Spread caramel topping over the layer of cookies. Soften the ice cream enough to spread and spread over caramel. Spread the jar of fudge topping over the ice cream, then spread the remaining cookie mixture. Freeze about 3 hours and serve.

PEANUT BUTTER ICE CREAM PIE

Nicole Root
KADEN & HAILEE
4th & 1st GRADE

3 C. RICE KRISPIES
½ C KARO SYRUP
½ GALLON OF VANILLA ICE CREAM
½ C. PEANUT BUTTER
REESES PEANUT BUTTER CUPS CHOPPED UP

MIX FIRST THREE INGREDIENTS TOGETHER. IN A SEPARATE BOWL MIX ICE CREAM WITH PEANUT BUTTER CUPS. PRESS FIRST THREE INGREDIENTS INTO A LARGE PIE DISH AND FILL WITH THE ICE CREAM THAT YOU HAVE MIXED WITH PEANUT BUTTER CUPS. RESERVE A FEW PEANUT BUTTER CUP CRUMBS TO TOP PIE. RETURN TO FREEZER UNTIL FROZEN SOLID.

268966-14

PECAN-CARAMEL CRUNCH ICE CREAM

Dana Hebert
Joey
Kindergarten

Step 1

¾ c. Quick-cooking oats
1 c. Chopped Pecans
¼ c. All-Purpose Flour
¼ c. Firmly Packed DOMINO Light Brown Sugar
¼ c. Butter, Melted
2 c. Firmly Packed DOMINO Light Brown Sugar
3 c. Milk
1 (12 oz.) Can Evaporated Milk
½ tsp. Salt

Preheat oven to 350°. Stir together first 5 Ingredients: spread in a thin layer on a baking sheet. Bake at 350° for 154 minutes. Cool completely on a wire rack. Process in a food processor until finely chopped: set aside. Stir together 2 cups brown sugar and next 3 ingredients in a large saucepan over low heat, and simmer, stirring often, 1 minute. (Do not boil.)

Step 2

4 Eggs
4 c. Whipping Cream
1 (14 oz.) Can Sweetened Condensed Milk
2 Tbs. Vanilla Extract
1 (20 oz.) Bottle Caramel Topping
Garnishes: Oat Mix and Waffle Cone Pieces

Beat eggs yolks until thick and lemon-colored. Gradually stir in 1 cup hot sugar mixture into yolks. Add egg yolk mixture to remaining hot mixture: cook, stirring constantly, over low heat 2 minutes or until mixture begins to thicken. Remove pan from heat: stir in cream, condensed milk, and vanilla. Let cool to room temperature. Pour mixture into freezer container of a 6-quart hand-turned or electric freezer, and freeze according to manufacturer's instructions 5 to 7 minutes or until partially frozen. Layer top of ice cream evenly with oat mixture and caramel topping. Freeze according to manufacturer's instructions, 10-15 minutes or until mixture is frozen.

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PEOPLE PUPPY CHOW

Kristin Holt
Kendall
Kindergarten

1 (12-oz.) bag chocolate chips
½ c. butter
1 c. peanut butter
1 (12-oz.) box Crispix cereal
1 lb. powdered sugar

Melt chocolate chips, butter and peanut butter over medium heat. Stir to blend. Pour over Crispix in large bowl. Pour powdered sugar in paper grocery bag. Add Crispix and shake well.

PERFECT BROWNIES

Debbie Conrad
Reading Recovery

1 stick Butter (not margarine)
1 c. sugar
½ c flour
⅓ c cocoa
¼ tsp. baking powder
chopped nuts, optional

Melt the butter, add the rest of the ingredients and mix well. Put in a 9x9 pan and bake for 23-25 min. at 350°.

PINK LEMONADE PIE

Megan Steiner
Macy
1st Grade

6 oz frozen pink lemonade concentrate
1 pt. vanilla ice cream
8 oz. cool whip
Graham cracker crust

Beat lemonade 3-4 minutes. Add the ice cream and cool whip. Whip and freeze in the crust.

PUMPKIN PIE CRUNCH

Barbara Lee
Isiah
4th Grade

1 can pumpkin purée (not pie filling)
2 eggs
1 ½ cups evaporated milk
1 ⅓ cups granulated sugar
1 T. pumpkin pie spice
½ tsp. salt
1 pkg. yellow cake mix
1 ¼ c. coarsely chopped pecans
1 c. butter, melted
whipped cream

Preheat oven to 350° F. Grease a 13 x 9 in. cake pan. In a large mixing bowl, stir together pumpkin, eggs, evaporated milk, sugar, spice and salt until smoothly blended. Pour into prepared pan. Sprinkle dry cake mix evenly on top. Scatter nuts over cake mix. Drizzle melted butter over nuts, moistening dry mixture as much as possible. Bake 50 to 60 minutes or until set and golden. Cool at least 1 hour in pan on a wire rack before serving. Serve with whipped cream. Store left-over dessert in refrigerator.

QUICK NO-BAKE CHEESECAKE

Grandma Sandy Ferguson
Heather & Grace
2nd & 3rd Grade

2- 8 oz. Cream Cheese
1 c. Powdered Sugar
1 tsp. Vanilla
1- 8 oz. Frozen Whipped Topping (Thawed)

Beat both cream cheese till fluffy. Beat in powdered sugar, add vanilla and beat till thoroughly mixed in. Fold in frozen whipped topping. Pour in 9x13 prepared graham cracker crust. Chill 2 hours and serve with fruit pie filling or other toppings. Enjoy

Variations

1 c. Chocolate Crushed Sandwich Cookies
2-3 c. Apple Slices
1 Chocolate Cookie Crust

After adding whipped topping fold in crushed cookies. Sauté 2-3 cups of apple slices with margarine, cinnamon. Drain. Place a layer of caramel ice cream toppings on chocolate cookie crust. Layer 2 cups of apple, coarsely chop remaining apples and fold into cream cheese fillings. Spread over top and drizzle additional caramel sauce on top.

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RED VELVET CAKE FROM SCRATCH

Rebekah Sharp
Jeremy
1st Grade

½ cup butter (room temperature)
1½ cups sugar
2 eggs
5 Tbsp. cocoa powder
6 Tbsp. red food coloring
1 tsp. vanilla extract
1 cup buttermilk (or 1 tsp lemon juice with 1 c. plain milk)
2¼ cup all-purpose flour
1 tsp salt
1 tsp baking soda
1 Tbsp white vinegar

Preheat oven to 350° F. Cream butter and sugar until fluffy; beat in eggs. In a separate bowl mix cocoa, vanilla, and food coloring. Combine with butter mixture. Beat in half of the buttermilk, then half of the flour. Repeat. Beat for 1 minute. Add salt, baking soda, and vinegar. Beat for 2 minutes. Pour into greased pans coated with flour- either 9x13, 2 9-inch round pans, or cupcake pans. Bake until toothpick comes out clean. (9x13 is 25-30 min). Let cool 10 min then remove from pan. Top with a cream cheese icing or chocolate icing. (or gobble while still warm and un-iced!) Enjoy!

RHUBARB CAKE

Dana Herbert

½ c. Oleo
1½ c. Sugar
1 Egg
1 c. Buttermilk
1 tsp. Vanilla
1 tsp. Soda
½ tsp. Salt
2½ c. Flour
3 c. Rhubarb (¼ if thick)

Mix cake ingredients, adding Rhubarb last, pour into greased 10x13 pan. Sprinkle with 1 cup brown sugar and ½ cup chopped pecans. Bake 45 minutes at 350°.

Topping

1 c. Brown Sugar
½ c. chopped Pecans
½ c. Butter
¾ c. Light Cream
1 c. White Sugar

Boil all ingredients for 3½ minutes, beat, then add vanilla. Pour over cake, while cake is still hot, spread with cooked topping.

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RICE CRISPY TREATS

Kathy Huffman
Kindra
5th Grade

½ stick of butter
2 T of peanut butter
5 c mini marshmallows
5 c rice crispy cereal

melt together butter, peanut butter, and marshmallows remove from heat and add cereal

ROOT BEER FLOAT ICE CREAM

Dana Hebert
Luke
4th Grade

2 Eggs
¾ c. Heavy Cream
1 c. Whole Milk
1 tsp. Vanilla Extract
¾ tsp. Root Beer Extract

Whip eggs, until foamy, then slowly pour in sugar while continue to whip eggs until ribbon like. Fold in cream, milk, vanilla extract, root beer extract until evenly mixed. Freeze in ice cream maker according to manufacturer's directions, about 30 minutes.

SIX IN ONE OATMEAL COOKIES

Joyce Troyer
6th Grade Teacher

1 c. Shortening
1 c. Brown Sugar
1 c. White Sugar
2 Eggs
1½ c. Flour
1 tsp. Salt
1 tsp. Soda
1 tsp. Vanilla
3 c. Oatmeal
Opt Ingredients
½ c. Nuts
1 c. Chocolate Chips

Cream shorting, white sugar and brown sugar. Add eggs and vanilla, beat well. Sift flour, salt and soda together. Add mixture. Add oatmeal and 1 or 2 of the optional ingredients. Bake 350° for 30 minutes.

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S'MORES BARS

Jeff & Lisa Brummett
Emily, Bobby, Maggie
11th, 9th & 2nd Grade

5 c miniature marshmallows
⅓ c light corn syrup
6 tbs. margarine or butter
1½ c. milk chocolate chips
1 tsp. vanilla
8 c. Golden Grahams cereal
1 c. miniature marshmallows

Melt 5 cups marshmallows, the corn syrup, margarine or butter and chocolate chips in a 3 quart sauce pan over low heat, stirring constantly: remove from heat. Stir in vanilla. Pour over cereal in large bowl. Mix quickly until completely coated with chocolate. Stir in 1 cup miniature marshmallows. Press mixture evenly in buttered 9x13 pan. Let stand 1 hour. Makes 24 squares

SNICKER CAKE

Peggy Crubel
Second

1 German Chocolate Cake Mix
1 pkg. caramels
1 stick butter
⅓ c. milk
¾ c. chocolate bits
1 c. chopped nuts

Mix cake as directed on box. Pour ½ the batter into a 9 X 13 greased pan. Bake 20 minutes at 350°. Melt caramel with butter and milk. Pour over baked cake. Sprinkle chocolate bits and nuts on top of caramel mixture. Dot with remaining cake mix. Bake 20 minutes at 250° and then 10 more minutes at 350°. Needs no frosting.

SNOW ICE CREAM

Lindsay Holmes
Tyler
Pre-K

1 qt. clean snow (this is important, NO YELLOW SNOW!)
¼ c. sugar
⅓ c. milk
⅓ c. whipping cream
1 tsp. vanilla

Stir together until smooth.

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SOPAPILLA CAKE

Jessica Holle
Maigan & Jordan
10th & 7th Grade

2 cans crescent rolls
2 C sugar divided
2 (8 oz) boxes cream cheese
1 stick butter - melted
1 ½ t vanilla
cinnamon to taste

Place 1 can of rolls in bottom of 9x13 pan. Flatten to edges - do not separate. Mix cream cheese, 1 C sugar, and vanilla with mixer. Spread over rolls. Place other can of rolls on top, do not seperate. Mix melted butter with 1 C sugar. Spread on top. Sprinkle cinnamon across entire pan. Bake @ 350° for 30-40 min - until lightly browned. Drizzle with honey when serving. YUMMY!

SOUR CREAM APPLE CAKE

Karen Schroeder
Taylor and Mariah
6th & 3rd Grade

2 c. flour (can use ½ whole wheat)
½ c. butter, softened
2 c. packed brown sugar
1 c. chopped pecans
2 tsp. ground cinnamon
1 tsp. baking soda
½ tsp. salt
1 c. sour cream
1 tsp. vanilla
1 egg, beaten
2 c. finely chopped and peeled apples (I usually use 2/12 to 3 cups)
Whipping cream, whipped, optional

Preheat oven to 350 degrees. In a large mixing bowl combine flour, butter and brown sugar. Blend until crumbly, using mixer on low speed. Stir in chopped pecans. Press 2 ¾ cups of the crumb mixture into an ungreased 13x9 pan. To remaining mixture add cinnamon, soda, salt, sour cream, vanilla and egg. Blend well with mixer. Stir in chopped apples. Spoon evenly over the crumb layer. Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cut in squares and serve with whipped cream or ice cream, if desired. Serve warm or cold.

268966-14

STRAWBERRY PIE

Gordon & Tracy Sabo
Macy
6th Grade

1 c. sugar
¼ c. corn starch
¼ tsp. salt
1 ½ c. water
1 pkg. (3 oz.) strawberry Jello
1 lb. fresh strawberries, cleaned and sliced
1 pie crust (graham cracker, vanilla wafer, or pie dough)

Place first four ingredients in sauce pan, whisk, and bring to boil. Boil until sugar dissolves and mixture becomes thick. Cool. Fold in strawberry Jello. Add fresh strawberries. Pour into crust. Refrigerate until set (2-4 hours).

STRAWBERRY PRETZEL CAKE

Diana Powell
RCGS Kitchen

2 c. finely crushed Pretzels
½ c. sugar, divided
⅔ c. Butter or Margarine, melted
1 ½ pkgs. (8 oz. each) Philadelphia Cream Cheese, softened
2 T. Milk
1 c. thawed Cool Whip Whipped Topping
2 c. boiling Water
1 pkg. (6 oz.) Strawberry Flavored Jell-O
1 ½ cups Cold Water
4 c. Fresh Strawberries, sliced (I use frozen Strawberries sometimes when the fresh one's don't look too good)

HEAT oven to 350°. MIX pretzel crumbs, ¼ cup sugar and butter; press into bottom of 13 X 9 inch pan. Bake 10 minutes. Cool. BEAT cream cheese, remaining sugar and milk until blended. Stir in Cool Whip and spread over crust and refrigerate. ADD boiling water to Jell-O mix in a large bowl, stirring 2 minutes until completely dissolved, Stir in cold water. Refrigerate 1 ½ hours or until thickened (spoon thats drawn through and leaves a definite impression). STIR berries into gelatin; spoon over cream cheese layer. Refrigerate 3 hours or until firm. ENJOY!

268966-14

WHITE PARTY MIX

Breah Butler

2 cup M&M's
2 cup Chex cereal
2 cups Pretzels
2 cups Cheerios
1 package of Almond Bark

Mix M&M's, Chex, Pretzels, and Cheerios together in a big bowl. Melt Almond Bark in microwave according to directions on package. Pour melted Almond Bark over the mix. Mix together. Dump mix on wax paper to dry. Once it has dried, place it back in the mixing bowl. Enjoy!

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Cookies & Candy



Helpful Hints

- Unbaked cookie dough can be covered and refrigerated for up to 24 hours or frozen in an airtight container for up to 9 months.
- Bake one cookie sheet at a time on the middle oven rack.
- Decorate cookies with chocolate by placing cookies on a rack over waxed paper. Dip the tines of a fork into melted chocolate and wave the fork gently back and forth to make line decorations.
- Some cookies need indentations on top to fill with jam or chocolate. Use the rounded end of a honey dipper.
- Dip cookie cutters in flour or powdered sugar and shake off excess before cutting. For chocolate dough, dip cutters in baking cocoa.
- Tin coffee cans make excellent freezer containers for cookies.
- If you only have one cookie sheet on hand, line it with parchment paper. While one batch is baking, load a second sheet of parchment paper to have another batch ready to bake. Cleanup will be easier.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with sugar and use one cup size smaller to pack the brown sugar into its cup.
- Cut-up dried fruit often sticks to the blade of your knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.
- Instead of folding nuts into brownie batter, sprinkle on top of batter before baking. This keeps nuts crunchy instead of soggy.
- Only use glass or shiny metal pans. Dark or nonstick pans will cause brownies to become soggy and low in volume.
- When making bars, line pan with aluminum foil and prepare as directed. The bars can be lifted out, and cleanup is easy.
- Cutting bars is easier if you score the bars right as the pan leaves the oven. When the bars cool, cut along the scored lines.
- Use a double boiler for melting chocolate to prevent it from scorching. A slow cooker on the lowest setting also works well for melting chocolate, especially when coating a large amount of candy.
- Parchment paper provides an excellent nonstick surface for candy. Waxed paper should not be used for high-temperature candy.

AUNT JANE'S NEVER FAIL (NO BAKE COOKIES)

Melissa Headley
Arlie
3rd Grade

2 c. Sugar
½ c. Milk
⅓ c. Cocoa
2 c. Quick Oats
½ c. Peanut Butter
½ c. Margarine
½ c. Nuts (optional)
1 c. Sweetened Coconut

Mix together sugar, milk and cocoa in a 2 quart saucepan; bring to a boil. Boil for 2 min. Remove from heat and add oats, peanut butter, margarine, nuts and coconut. Stir until all ingredients are well combine. Spoon hot cookies onto wax or parchment paper and let set up about 20 min.

CHERRY-PECAN BALLS

Darnell Vargo
Morgan
8th Grade

¼ cup coarsely chopped maraschino cherries
1 cup butter, softened
½ cup powdered sugar
½ teaspoon almond extract
½ teaspoon vanilla
2 cups all-purpose flour
¾ cup chopped pecans
Powdered Sugar

Preheat oven to 325°. Drain maraschino cherries on paper towels; pat dry to remove any excess liquid, set cherries aside. Beat butter in a large mixing bowl, beat in ½ cup powdered sugar, almond and vanilla extract until combined. Beat in as much flour as you can with the mixer, stir in any remaining flour, nuts and cherries with a wooden spoon. Next shape dough into 1 inch balls, place on ungreased cookie sheets. Bake in preheated oven for 18 to 20 minutes or until bottoms are lightly brown, cool 5 minutes on cookie sheets. Roll warm cookies in powdered sugar to coat, transfer to wire racks to cool completely. To store: Place cookies in layers separated by pieces of waxed paper in an airtight container and cover. You may freeze for up to 3 months.

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CHOCOLATE COOKIES

Kerry Thurlow
Kylee
5th Grade

1 pkg. (18¼ oz.) devil's food cake mix
¼ c. water
1 egg
3 T. canola oil
¼ c. powdered sugar

Combine cake mix, water, egg and oil in a large bowl. Roll rounded teaspoonfuls of dough into balls. Place 2 inches apart on ungreased baking sheets. Bake at 350° for 8-10 minutes or until tops are cracked. Dust with powdered sugar. Remove from pans to cool on wire racks. Yield: 3 dozen

CHOCOLATE PEANUT BUTTER BARS

Morgan Keller
1st Grade Teacher

Crust mixture:

1 yellow cake mix
6 T. melted butter
1 c. peanut butter
2 eggs

Mix ingredients together and put ⅔ of mixture in the bottom of a greased 9 x 13 pan.

Filling mixture:

12 oz. pkg. chocolate chips
1 can sweetened condensed milk
2 T. butter

Melt chocolate chips, sweetened condensed milk and butter. Pour melted mixture over peanut butter crust. Put the remaining ⅓ of peanut butter mixture in globs on top of the chocolate. Bake bars at 350 degrees for 25 minutes.

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CROCK POT CANDY

Shanna Laurie
Meagan
2nd Grade

2 lbs. (36 oz) salted dry-roasted peanuts
4 oz. (4 squares) German's sweet chocolate
1 12-oz package semisweet chocolate chips
2½ lbs. white almond bark

Put the peanuts in the bottom of a slow cooker. Layer the chocolate over the peanuts, beginning with the sweet chocolate, followed by the chocolate chips, and then the almond bark. Set the temperature on low and cook for 3 hours. Do not stir the mixture. After 3 hours, stir the mixture with a wooden spoon until smooth. Drop the candy into cupcake liners using about 2 tablespoons per liner. Allow the candy to cool completely before removing the liners. Makes 30-40 pieces.

GINGERSNAP COOKIES

Dorothy Peterson
Harley & Dalton
3rd & 1st grade

¾ c. Shortening
1 c. White Sugar
¼ c. Molasses
1 egg
2 c. Flour, rounded
¼ tsp. Salt
2 tsp. Baking Soda
1 tsp. Cinnamon
1 tsp. Ground Cloves
1 tsp. Ground Ginger

Preheat oven to 325° to 350°. Cream together shortening, sugar and molasses. Add egg; mix well. Add dry ingredients to mixture and mix well. Place in refrigerator for 30 minutes to firm up. Roll into small balls and roll in white sugar. Place on unlined & ungreased cookie sheet 3" apart. Bake for 8-10 minutes.

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GLAZED CITRUS DOODLES

The Zeller Family

2¾ c. all-purpose flour
1 T. baking powder
¼ t. salt
1 c. unsalted butter, softened
1½ c. granulated sugar
2 T. grated orange zest, plus 2 T. juice (from 2 oranges)
4 t. grated lemon zest, plus 3 T. juice (from 2 lemons)
2 large eggs
2½ c. confectioners' sugar, sifted

Preheat oven to 350°. Whisk together flour, baking powder, and salt. In a bowl of an electric mixer, combine butter, granulated sugar, 1 T. orange zest, and 2 t. lemon zest and beat on medium-high until pale and fluffy, 3 minutes, scraping down bowl as needed. Beat in eggs, one at a time. Add flour mixture; beat to combine. Roll dough into 1-inch balls and place, 2 inches apart, on parchment-lined baking sheets. Bake until edges are lightly golden, 12-15 minutes. Let cool. Whisk together remaining tablespoon orange zest and 2 t. lemon zest, citrus juices, and confectioners' sugar until smooth. Dip the top of each cookie in glaze to coat. Let set 1 hour.

JELLO COOKIES

Morgan Keller
1st Grade Teacher

¾ c. butter
1 c. sugar
1 pkg. flavored gelatin
2 eggs
3 c. flour
1 tsp. baking powder
½ tsp. salt

Cream butter, sugar, and gelatin together. Beat in eggs one at a time. Mix flour, baking soda, and salt together in a separate bowl. Gradually add to wet ingredients and mix well. Shape dough into small balls and roll in sugar. Place dough on cookie sheet and flatten slightly with a glass. Bake at 375 degrees for 8-9 minutes.

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MONSTER COOKIES

Mari Starnes
K-6 PE TEACHER

1 C. BUTTER, SOFTENED
6 EGGS
1 ½ T. VANILLA
1 ½ T. CORN SYRUP
4 TSP. B. SODA
2 C. BROWN SUGAR
2 C. WHITE SUGAR
1 ½ LBS. PEANUT BUTTER
9 C. OATMEAL
1 C. CHOCOLATE CHIPS
1 BAG M&M'S

COMBINE ALL THE INGREDIENTS IN ORDER. THIS MAKES A LARGE BATCH OF COOKIES. BAKE AT 350 FOR 12-15 MINUTES.

NO BAKE CHOCOLATE PEANUT BUTTER COOKIES

Rose Ross
Logan
Kindergarten

2 c. sugar
½ c. milk
½ c. cocoa
pinch salt
½ c. butter
1 c. peanut butter
1 tsp. vanilla
2 ¾ c. quick-cooking oatmeal

In large saucepan, combine sugar, milk, cocoa, salt, and butter. Mix well. Bring to a boil and cover saucepan for 30 seconds to allow steam to wash sugar crystals down sides of pan. Stir mixture and bring it to a boil that can't be stirred down for 1 minute. Then remove from heat and stir in peanut butter and vanilla until smooth. Add oatmeal and mix well. Let the mixture stand for a few minutes, stirring occasionally to let the oatmeal absorb some of the liquid. Drop mixture by spoonfuls onto waxed paper or parchment lined baking sheets. Let cool until you can touch the mixture; then reshape the cookies into a ball shape. Let cool completely and store tightly covered at room temperature.

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NO BAKE COOKIES

Katy Hanson
Special Education Teacher 4th/5th Grade

2 cups white sugar
3 tablespoons unsweetened cocoa powder
½ cup margarine
½ cup whole or 2% milk
1 pinch of salt
3 cups of quick cooking oats
⅔ cup peanut butter
1 teaspoon vanilla extract

In a saucepan bring sugar, cocoa, margarine, milk, and salt to a rapid boil for 1 minute. Add quick cooking oats, peanut butter, and vanilla; mix well. Working quickly, drop by teaspoonfuls onto waxed paper, and let cool.

PEANUT BUTTER BALLS

Monica Peterson
Harley & Dalton
3rd & 1st grade

1 stick Oleo
1 lb. Powdered Sugar
2 c. Peanut Butter
3 c. Rice Crispies

Soften oleo in the microwave but do not melt. Mix all ingredients together in a large bowl. Roll into quarter size balls. Place in refrigerator to firm up. Remove a few balls at a time and dip in almond bark. Balls can be made early and frozen for later use.

PEANUT BUTTER CORNFLAKE BARS

Cara Rignell
Third Grade Teacher

1 cup light corn syrup
1 cup sugar
1½ peanut butter
4 cups cornflakes
1 T vanilla
½ cup light brown sugar

Mix all sugars together in saucepan. Bring to a boil. Remove from heat and stir in peanut butter. Stir until peanut butter is totally melted then add cornflakes. Place in 9x13 pan let cool.

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PUMPKIN SNICKERDOODLES

Rebekah Sharp
Jeremy
1st Grade

1 cup butter (room temperature)
1 cup sugar
½ cup brown sugar
¾ cup pumpkin purée
1 lg egg
2 tsp vanilla
3¾ cup all-purpose flour
1½ tsp baking powder
½ tsp salt
½ tsp cinnamon

Cream butter and sugars. Add egg. Beat in remaining ingredients. Cover and chill for 1 hr. Combine ½ cup sugar, 1 tsp cinnamon, ½ tsp ginger, and ½ tsp allspice for rolling cookies in. Roll 1½ Tbsp ball into sugar mix. Flatten. Bake at 350° F for 10-14 min. Enjoy!

RAISIN DROP SPICE COOKIES

Grace Brown
RCGS Kitchen

1 c. Shortening
2 Eggs
3 c. Flour
1 tsp. Cloves
1 tsp. Vanilla
1 c. Raisins
1½ c. Brown Sugar
2 tsp. Cinnamon
1 tsp. Baking Soda
½ tsp. Salt
¾ c. Sour Milk

Cream shortening, sugar and eggs. Add sifted dry ingredients and sour milk. Mix, add raisins that have been softened in warm water and drained. Drop by spoonful onto greased cookie sheet. Bake in slow oven at 300°, for 12 minutes.

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WHITE CHOCOLATE OATMEAL COOKIES

Morgan Keller
1st Grade Teacher

1 c. butter
½ c. sugar
½ c. brown sugar
1 egg
1 tbsp. vanilla
1 ½ c. quick cooking oats
1 ¼ c. flour
1 tsp. salt
1 tsp. baking soda
1 c. flaked coconut, toasted
6 oz. (1 c.) white chocolate chips

In a mixing bowl, cream butter and sugars. Add the egg and extracts; mix well. Combine the oats, flour, salt, and baking soda; gradually add to creamed mixture. Stir in the coconut and chocolate. Roll into 1 inch balls and place 3 inches apart on ungreased cookie sheet. Flatten with a glass dipped in sugar. Bake at 350 degrees for 8-9 minutes or until golden brown.

ZUCCHINI COOKIES

Katie Wendland
Karodie
Pre-K

1 ½ c. flour
1 c. sugar
½ tsp. baking soda
½ tsp. salt
¼ tsp. nutmeg
¾ tsp. cinnamon
¾ c. shortening
1 egg
1 c. grated zucchini
1 ¾ c. quick oats
½ c. butter, softened
3 T. milk
2 tsp. vanilla
3-4 cups powdered sugar

COOKIES: Preheat oven to 400°. Combine flour, sugar, baking soda, salt, nutmeg, and cinnamon together in a large bowl and stir to combine ingredients well. Cut in shortening. Beat in egg until well combined. Add zucchini and oats; beat until evenly mixed in. Spoon drops of cookie dough onto greased cookie sheet. Bake at 400° for 8-10 minutes. Let cool. FROSTING: Cream butter in a medium bowl. Add remaining ingredients and beat until smooth. Add more milk and/or powdered sugar until desired consistency is reached. Frost cookies once they are completely cooled and sprinkle the tops with a little nutmeg.

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This & That



Helpful Hints

- Never overcook foods that are to be frozen. Foods will finish cooking when reheated. Don't refreeze cooked, thawed foods.
- When freezing foods, label each container with its contents and the date it was put into the freezer. Always use frozen, cooked foods within 1–2 months.
- To avoid teary eyes when cutting onions, cut them under cold running water or briefly place them in the freezer before cutting.
- Fresh lemon juice will remove onion scent from hands.
- To get the most juice out of fresh lemons, bring them to room temperature and roll them under your palm against the kitchen counter before cutting and squeezing.
- Add raw rice to the salt shaker to keep the salt free flowing.
- Transfer jelly and salad dressings to small plastic squeeze bottles – no more messy, sticky jars!
- Ice cubes will help sharpen garbage disposal blades.
- Separate stuck-together glasses by filling the inside glass with cold water and setting both in hot water.
- Clean CorningWare® by filling it with water and dropping in two denture cleaning tablets. Let stand for 30–45 minutes.
- Always spray your grill with nonstick cooking spray before grilling to avoid sticking.
- To make a simple polish for copper bottom cookware, mix equal parts of flour and salt with vinegar to create a paste.
- Purchase a new coffee grinder and mark it "spices." It can be used to grind most spices; however, cinnamon bark, nutmeg, and others must be broken up a little first. Clean the grinder after each use.
- In a large shaker, combine 6 parts salt and 1 part pepper for quick and easy seasoning.
- Save your store-bought bread bags and ties–they make perfect storage bags for homemade bread.
- Next time you need a quick ice pack, grab a bag of frozen peas or other vegetables out of the freezer.

CARMEL CHEX MIX

Jessica Holle
Maigan and Jordan
10th & 7th Grade

6 T Margarine (no substitutes)
3 T White corn syrup
1 C Brown sugar
8 C Corn chex

Melt butter in microwave. Stir in syrup and brown sugar. Add Chex and microwave for 3 minutes, stirring every minute. Layout on cookie sheet to cool. Bet you can't eat just one!

FLUFFY CARAMEL APPLE DIP

The Zeller Family

1 pkg. (8 oz.) cream cheese, softened
½ c. packed brown sugar
¼ c. caramel ice cream topping
1 tsp. vanilla extract
1 c. marshmallow creme
3 medium tart apples
2 T. lemon juice
2 T. water

In a small bowl, beat the cream cheese, brown sugar, caramel topping and vanilla until smooth; fold in marshmallow creme. Cut apples vertically into thin slices. In a small bowl, combine lemon juice and water; toss apples in lemon juice mixture. Drain. Using Halloween cutters, cut out the center of each slice. Serve apple slices and cutouts with dip. Yield: 2 cups.

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HOUSE SEASONING

Sue Garver
Third Grade Teacher

1 cup salt
¼ cup black pepper
¼ cup garlic

Stir the ingredients together. Keep in seasoning shaker near the stove for convenience. This is a Paula Deen recipe. I use it all the time to season with. Great for grilling too.

JEWELRY CLEANER

Konnie Evans
School Nurse

¼ c. Mr. Clean
½ c. tap water
¼ c. ammonia

Combine ingredients. Cleans all jewelry except pearls.

MICROWAVE CARAMEL CORN

Michele McNulty
Garett
9th Grade

1 c. brown sugar
1 stick margarine
¼ c. white corn syrup
½ t. salt
½ t. soda
3-4 qts popped popcorn

Combine all ingredients except soda and popcorn in glass bowl. Microwave on high until mixture boils, then cook on full power for 2 minutes. Remove and stir in soda. Put popcorn in large paper grocery bag. Can spray bag with non-stick spray. Pour syrup over popcorn; close bag and shake. Cook in bag on high in microwave 1½ minutes. Shake and cook another 1½ minutes. (May need another 1/½ minutes). Pour into pan and allow to cool.

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OATMEAL PANCAKES

Michele McNulty
Keigan
6th Grade

1 ½ c. Quick Cooking Oatmeal
½ c. unsifted flour
1 t. salt
1 T. sugar
1 t. soda
3 T. cooking oil
2 c. buttermilk
1 egg, beaten
½ t. maple flavoring

Combine dry ingredients. Add remaining ingredients, mix well, stirring vigorously. Let batter stand at room temperature about 30 minutes. Cook on greased griddle at moderate heat. Waffle variation: Follow recipe, using 2 eggs instead of 1. (If you don't have buttermilk, add 1 t. vinegar to 1 c. regular milk)

PLAY DOUGH

Joyce Troyer
6th Grade Teacher

1 c. Flour
½ c. Salt
2 tsp. Cream of Tarter
1 c. Water
2 tbs. Oil

Heat oil in pan. Add other ingredients and food coloring. Cook a few minutes till a ball forms, stirring all the time. Drop onto waxed paper or foil. Keep in a plastic container in refrigerator when not in use.

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Recipe Favorites



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PANTRY BASICS

A WELL-STOCKED PANTRY provides all the makings for a good meal. With the right ingredients, you can quickly create a variety of satisfying, delicious meals for family or guests. Keeping these items in stock also means avoiding extra trips to the grocery store, saving you time and money. Although everyone's pantry is different, there are basic items you should always have. Add other items according to your family's needs. For example, while some families consider chips, cereals and snacks as must-haves, others can't be without feta cheese and imported olives. Use these basic pantry suggestions as a handy reference list when creating your grocery list. Don't forget refrigerated items like milk, eggs, cheese and butter.

STAPLES

Baker's chocolate
Baking powder
Baking soda
Barbeque sauce
Bread crumbs (plain or seasoned)
Chocolate chips
Cocoa powder
Cornmeal
Cornstarch
Crackers
Flour
Honey
Ketchup
Lemon juice
Mayonnaise or salad dressing
Non-stick cooking spray
Nuts (almonds, pecans, walnuts)
Oatmeal
Oil (olive, vegetable)
Pancake baking mix
Pancake syrup
Peanut butter
Shortening
Sugar (granulated, brown, powdered)
Vinegar

PACKAGED/CANNED FOODS

Beans (canned, dry)
Broth (beef, chicken)
Cake mixes with frosting
Canned diced tomatoes
Canned fruit
Canned mushrooms
Canned soup
Canned tomato paste & sauce
Canned tuna & chicken
Cereal
Dried soup mix
Gelatin (flavored or plain)
Gravies
Jarred Salsa
Milk (evaporated, sweetened condensed)
Non-fat dry milk
Pastas
Rice (brown, white)
Spaghetti sauce



SPICES/SEASONINGS

Basil
Bay leaves
Black pepper
Bouillon cubes (beef, chicken)
Chives
Chili powder
Cinnamon
Mustard (dried, prepared)
Garlic powder or salt
Ginger
Nutmeg
Onion powder or salt
Oregano
Paprika
Parsley
Rosemary
Sage
Salt
Soy sauce
Tarragon
Thyme
Vanilla
Worcestershire sauce
Yeast

HERBS & SPICES

DRIED VS. FRESH. While dried herbs are convenient, they don't generally have the same purity of flavor as fresh herbs. Ensure dried herbs are still fresh by checking if they are green and not faded. Crush a few leaves to see if the aroma is still strong. Always store them in an air-tight container away from light and heat.

BASIL	Sweet, warm flavor with an aromatic odor. Use whole or ground. Good with lamb, fish, roast, stews, beef, vegetables, dressing and omelets.
BAY LEAVES	Pungent flavor. Use whole leaf but remove before serving. Good in vegetable dishes, seafood, stews and pickles.
CARAWAY	Spicy taste and aromatic smell. Use in cakes, breads, soups, cheese and sauerkraut.
CELERY SEED	Strong taste which resembles the vegetable. Can be used sparingly in pickles and chutney, meat and fish dishes, salads, bread, marinades, dressings and dips.
CHIVES	Sweet, mild flavor like that of onion. Excellent in salads, fish, soups and potatoes.
CILANTRO	Use fresh. Excellent in salads, fish, chicken, rice, beans and Mexican dishes.
CINNAMON	Sweet, pungent flavor. Widely used in many sweet baked goods, chocolate dishes, cheesecakes, pickles, chutneys and hot drinks.
CORIANDER	Mild, sweet, orangy flavor and available whole or ground. Common in curry powders and pickling spice and also used in chutney, meat dishes, casseroles, Greek-style dishes, apple pies and baked goods.
CURRY POWDER	Spices are combined to proper proportions to give a distinct flavor to meat, poultry, fish and vegetables.
DILL	Both seeds and leaves are flavorful. Leaves may be used as a garnish or cooked with fish, soup, dressings, potatoes and beans. Leaves or the whole plant may be used to flavor pickles.
FENNEL	Sweet, hot flavor. Both seeds and leaves are used. Use in small quantities in pies and baked goods. Leaves can be boiled with fish.



HERBS & SPICES

GINGER	A pungent root, this aromatic spice is sold fresh, dried or ground. Use in pickles, preserves, cakes, cookies, soups and meat dishes.
MARJORAM	May be used both dried or green. Use to flavor fish, poultry, omelets, lamb, stew, stuffing and tomato juice.
MINT	Aromatic with a cool flavor. Excellent in beverages, fish, lamb, cheese, soup, peas, carrots and fruit desserts.
NUTMEG	Whole or ground. Used in chicken and cream soups, cheese dishes, fish cakes, and with chicken and veal. Excellent in custards, milk puddings, pies and cakes.
OREGANO	Strong, aromatic odor. Use whole or ground in tomato juice, fish, eggs, pizza, omelets, chili, stew, gravy, poultry and vegetables.
PAPRIKA	A bright red pepper, this spice is used in meat, vegetables and soups or as a garnish for potatoes, salads or eggs.
PARSLEY	Best when used fresh, but can be used dried as a garnish or as a seasoning. Try in fish, omelets, soup, meat, stuffing and mixed greens.
ROSEMARY	Very aromatic. Can be used fresh or dried. Season fish, stuffing, beef, lamb, poultry, onions, eggs, bread and potatoes. Great in dressings.
SAFFRON	Aromatic, slightly bitter taste. Only a pinch needed to flavor and color dishes such as bouillabaisse, chicken soup, rice, paella, fish sauces, buns and cakes. Very expensive, so where a touch of color is needed, use turmeric instead, but the flavor will not be the same.
SAGE	Use fresh or dried. The flowers are sometimes used in salads. May be used in tomato juice, fish, omelets, beef, poultry, stuffing, cheese spreads and breads.
TARRAGON	Leaves have a pungent, hot taste. Use to flavor sauces, salads, fish, poultry, tomatoes, eggs, green beans, carrots and dressings.
THYME	Sprinkle leaves on fish or poultry before broiling or baking. Throw a few sprigs directly on coals shortly before meat is finished grilling.
TURMERIC	Aromatic, slightly bitter flavor. Should be used sparingly in curry powder and relishes and to color cakes and rice dishes.

Use 3 times more fresh herbs if substituting fresh for dried.

BAKING & BREADS

HINTS FOR BAKING BREADS

- Kneading dough for 30 seconds after mixing improves the texture of baking powder biscuits.
- Instead of shortening, use cooking or salad oil in waffles and hot cakes.
- When bread is baking, a small dish of water in the oven will help keep the crust from hardening.
- Dip a spoon in hot water to measure shortening, butter, etc., and the fat will slip out more easily.
- Small amounts of leftover corn may be added to pancake batter for variety.
- To make bread crumbs, use the fine cutter of a food grinder and tie a large paper bag over the spout in order to prevent flying crumbs.
- When you are doing any sort of baking, you get better results if you remember to preheat your cookie sheet, muffin tins or cake pans.

3 RULES FOR USE OF LEAVENING AGENTS

1. In simple flour mixtures, use 2 teaspoons baking powder to leaven 1 cup flour. Reduce this amount ½ teaspoon for each egg used.
2. To 1 teaspoon soda, use 2 ¼ teaspoons cream of tartar, 2 cups freshly soured milk or 1 cup molasses.
3. To substitute soda and an acid for baking powder, divide the amount of baking powder by 4. Take that as your measure and add acid according to rule 2.

PROPORTIONS OF BAKING POWDER TO FLOUR

biscuits	to 1 cup flour use 1 ¼ tsp. baking powder
cake with oil	to 1 cup flour use 1 tsp. baking powder
muffins	to 1 cup flour use 1 ½ tsp. baking powder
popovers	to 1 cup flour use 1 ¼ tsp. baking powder
waffles	to 1 cup flour use 1 ¼ tsp. baking powder

PROPORTIONS OF LIQUID TO FLOUR

pour batter	to 1 cup liquid use 1 cup flour
drop batter	to 1 cup liquid use 2 to 2 ½ cups flour
soft dough	to 1 cup liquid use 3 to 3 ½ cups flour
stiff dough	to 1 cup liquid use 4 cups flour

TIME & TEMPERATURE CHART

Breads	Minutes	Temperature
biscuits	12 - 15	400° - 450°
cornbread	25 - 30	400° - 425°
gingerbread	40 - 50	350° - 370°
loaf	50 - 60	350° - 400°
nut bread	50 - 75	350°
popovers	30 - 40	425° - 450°
rolls	20 - 30	400° - 450°

BAKING DESSERTS

PERFECT COOKIES

Cookie dough that must be rolled is much easier to handle after it has been refrigerated for 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle. Place on a floured board only as much dough as can be easily managed. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and add trimmings to dough that needs to be rolled. Place pans or sheets in upper third of oven. Watch cookies carefully while baking in order to avoid burned edges. When sprinkling sugar on cookies, try putting it into a salt shaker in order to save time.

PERFECT PIES

- Pie crust will be better and easier to make if all the ingredients are cool.
- The lower crust should be placed in the pan so that it covers the surface smoothly. Air pockets beneath the surface will push the crust out of shape while baking.
- Folding the top crust over the lower crust before crimping will keep juices in the pie.
- When making custard pie, bake at a high temperature for about 10 minutes to prevent a soggy crust. Then finish baking at a low temperature.
- When making cream pie, sprinkle crust with powdered sugar in order to prevent it from becoming soggy.

PERFECT CAKES

- Fill cake pans two-thirds full and spread batter into corners and sides, leaving a slight hollow in the center.
- Cake is done when it shrinks from the sides of the pan or if it springs back when touched lightly with the finger.
- After removing a cake from the oven, place it on a rack for about 5 minutes. Then, the sides should be loosened and the cake turned out on a rack in order to finish cooling.
- Do not frost cakes until thoroughly cool.
- Icing will remain where you put it if you sprinkle cake with powdered sugar first.

TIME & TEMPERATURE CHART

Dessert	Time	Temperature
butter cake, layer	20 - 40 min.	380° - 400°
butter cake, loaf	40 - 60 min.	360° - 400°
cake, angel	50 - 60 min.	300° - 360°
cake, fruit	3 - 4 hrs.	275° - 325°
cake, sponge	40 - 60 min.	300° - 350°
cookies, molasses	18 - 20 min.	350° - 375°
cookies, thin	10 - 12 min.	380° - 390°
cream puffs	45 - 60 min.	300° - 350°
meringue	40 - 60 min.	250° - 300°
pie crust	20 - 40 min.	400° - 500°



VEGETABLES & FRUITS

COOKING TIME TABLE

Vegetable	Cooking Method	Time
artichokes	boiled	40 min.
	steamed	45 - 60 min.
asparagus tips	boiled	10 - 15 min.
beans, lima	boiled	20 - 40 min.
	steamed	60 min.
beans, string	boiled	15 - 35 min.
	steamed	60 min.
beets, old	boiled or steamed	1 - 2 hours.
beets, young with skin	boiled	30 min.
	steamed	60 min.
	baked	70 - 90 min.
broccoli, flowerets	boiled	5 - 10 min.
broccoli, stems	boiled	20 - 30 min.
brussels sprouts	boiled	20 - 30 min.
cabbage, chopped	boiled	10 - 20 min.
	steamed	25 min.
carrots, cut across	boiled	8 - 10 min.
	steamed	40 min.
cauliflower, flowerets	boiled	8 - 10 min.
cauliflower, stem down	boiled	20 - 30 min.
corn, green, tender	boiled	5 - 10 min.
	steamed	15 min.
	baked	20 min.
corn on the cob	boiled	8 - 10 min.
	steamed	15 min.
eggplant, whole	boiled	30 min.
	steamed	40 min.
	baked	45 min.
parsnips	boiled	25 - 40 min.
	steamed	60 min.
	baked	60 - 75 min.
peas, green	boiled or steamed	5 - 15 min.
potatoes	boiled	20 - 40 min.
	steamed	60 min.
	baked	45 - 60 min.
pumpkin or squash	boiled	20 - 40 min.
	steamed	45 min.
	baked	60 min.
tomatoes	boiled	5 - 15 min.
turnips	boiled	25 - 40 min.

DRYING TIME TABLE

Fruit	Sugar or Honey	Cooking Time
apricots	1/4 c. for each cup of fruit	about 40 min.
figs	1 T. for each cup of fruit	about 30 min.
peaches	1/4 c. for each cup of fruit	about 45 min.
prunes	2 T. for each cup of fruit	about 45 min.

VEGETABLES & FRUITS

BUYING FRESH VEGETABLES

Artichokes: Look for compact, tightly closed heads with green, clean-looking leaves. Avoid those with leaves that are brown or separated.

Asparagus: Stalks should be tender and firm; tips should be close and compact. Choose the stalks with very little white; they are more tender. Use asparagus soon because it toughens quickly.

Beans, Snap: Those with small seeds inside the pods are best. Avoid beans with dry-looking pods.

Broccoli, Brussels Sprouts and Cauliflower: Flower clusters on broccoli and cauliflower should be tight and close together. Brussels sprouts should be firm and compact. Smudgy, dirty spots may indicate pests or disease.

Cabbage and Head Lettuce: Choose heads that are heavy for their size. Avoid cabbage with worm holes and lettuce with discoloration or soft rot.

Cucumbers: Choose long, slender cucumbers for best quality. May be dark or medium green, but yellow ones are undesirable.

Mushrooms: Caps should be closed around the stems. Avoid black or brown gills.

Peas and Lima Beans: Select pods that are well-filled but not bulging. Avoid dried, spotted, yellow or limp pods.

BUYING FRESH FRUITS

Bananas: Skin should be free of bruises and black or brown spots. Purchase them slightly green and allow them to ripen at room temperature.

Berries: Select plump, solid berries with good color. Avoid stained containers which indicate wet or leaky berries. Berries with clinging caps, such as blackberries and raspberries, may be unripe. Strawberries without caps may be overripe.

Melons: In cantaloupes, thick, close netting on the rind indicates best quality. Cantaloupes are ripe when the stem scar is smooth and the space between the netting is yellow or yellow-green. They are best when fully ripe with fruity odor.

Honeydews are ripe when rind has creamy to yellowish color and velvety texture. Immature honeydews are whitish-green.

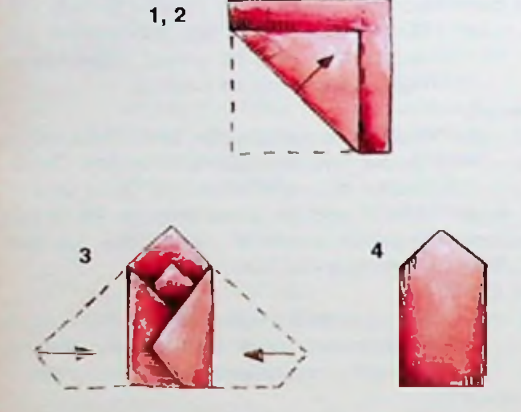
Ripe watermelons have some yellow color on one side. If melons are white or pale green on one side, they are not ripe.

Oranges, Grapefruit and Lemons: Choose those heavy for their size. Smoother, thinner skins usually indicate more juice. Most skin markings do not affect quality. Oranges with a slight greenish tinge may be just as ripe as fully colored ones. Light or greenish-yellow lemons are more tart than deep yellow ones. Avoid citrus fruits showing withered, sunken or soft areas.



NAPKIN FOLDING

FOR BEST RESULTS, use well-starched linen napkins if possible. For more complicated folds, 24-inch napkins work best. Practice the folds with newspapers. Children will have fun decorating the table once they learn these attractive folds!



SHIELD

Easy fold. Elegant with monogram in corner.

Instructions:

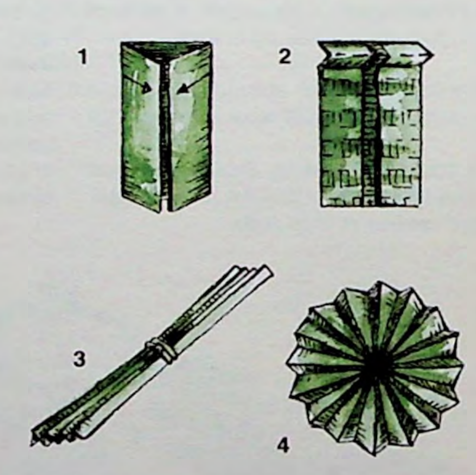
1. Fold into quarter size. If monogrammed, ornate corner should face down.
2. Turn up folded corner three-quarters.
3. Overlap right side and left side points.
4. Turn over; adjust sides so they are even, single point in center.
5. Place point up or down on plate, or left of plate.

ROSETTE

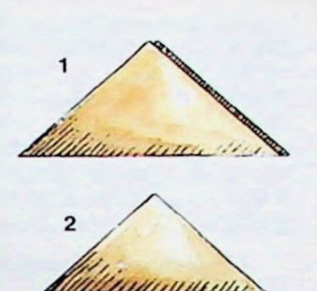
Elegant on plate.

Instructions:

1. Fold left and right edges to center, leaving 1/2" opening along center.
2. Pleat firmly from top edge to bottom edge. Sharpen edges with hot iron.
3. Pinch center together. If necessary, use small piece of pipe cleaner to secure and top with single flower.
4. Spread out rosette.



NAPKIN FOLDING



CANDLE

Easy to do; can be decorated.

Instructions:

1. Fold into triangle, point at top.
2. Turn lower edge up 1".
3. Turn over, folded edge down.
4. Roll tightly from left to right.
5. Tuck in corner. Stand upright.

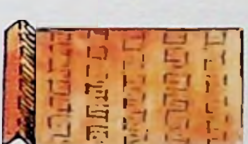
FAN

Pretty in napkin ring or on plate.

Instructions:

1. Fold top and bottom edges to center.
2. Fold top and bottom edges to center a second time.
3. Pleat firmly from the left edge. Sharpen edges with hot iron.
4. Spread out fan. Balance flat folds of each side on table. Well-starched napkins will hold shape.

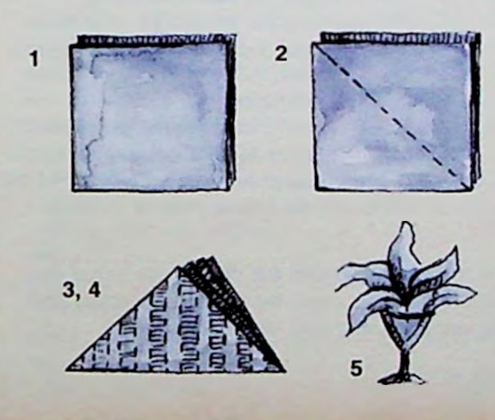
1, 2





LILY

Effective and pretty on table.



Instructions:

1. Fold napkin into quarters.
2. Fold into triangle, closed corner to open points.
3. Turn two points over to other side. (Two points are on either side of closed point.)
4. Pleat.
5. Place closed end in glass. Pull down two points on each side and shape.

MEASUREMENTS & SUBSTITUTIONS

MEASUREMENTS

a pinch	1/8 teaspoon or less
3 teaspoons	1 tablespoon
4 tablespoons	1/4 cup
8 tablespoons	1/2 cup
12 tablespoons	3/4 cup
16 tablespoons	1 cup
2 cups	1 pint
4 cups	1 quart
4 quarts	1 gallon
8 quarts	1 peck
4 pecks	1 bushel
16 ounces	1 pound
32 ounces	1 quart
1 ounce liquid	2 tablespoons
8 ounces liquid	1 cup

Use standard measuring spoons and cups. All measurements are level.

C° TO F° CONVERSION

120° C	250° F
140° C	275° F
150° C	300° F
160° C	325° F
180° C	350° F
190° C	375° F
200° C	400° F
220° C	425° F
230° C	450° F

Temperature conversions are estimates.

SUBSTITUTIONS

Ingredient	Quantity	Substitute
baking powder	1 teaspoon	1/4 tsp. baking soda plus 1/2 tsp. cream of tartar
chocolate	1 square (1 oz.)	3 or 4 T. cocoa plus 1 T. butter
cornstarch	1 tablespoon	2 T. flour or 2 tsp. quick-cooking tapioca
cracker crumbs	3/4 cup	1 c. bread crumbs
dates	1 lb.	1 1/2 c. dates, pitted and cut
dry mustard	1 teaspoon	1 T. prepared mustard
flour, self-rising	1 cup	1 c. all-purpose flour, 1/2 tsp. salt, and 1 tsp. baking powder
herbs, fresh	1 tablespoon	1 tsp. dried herbs
ketchup or chili sauce	1 cup	1 c. tomato sauce plus 1/2 c. sugar and 2 T. vinegar (for use in cooking)
milk, sour	1 cup	1 T. lemon juice or vinegar plus sweet milk to make 1 c. (let stand 5 minutes)
whole	1 cup	1/2 c. evaporated milk plus 1/2 c. water
min. marshmallows	10	1 lg. marshmallow
onion, fresh	1 small	1 T. instant minced onion, rehydrated
sugar, brown	1/2 cup	2 T. molasses in 1/2 c. granulated sugar
powdered	1 cup	1 c. granulated sugar plus 1 tsp. cornstarch
tomato juice	1 cup	1/2 c. tomato sauce plus 1/2 c. water

When substituting cocoa for chocolate in cakes, the amount of flour must be reduced. Brown and white sugars usually can be interchanged.

SUGAR

EQUIVALENCY CHART

Food	Quantity	Yield
apple	1 medium	1 cup
banana, mashed	1 medium	1/3 cup
bread	1 1/2 slices	1 cup soft crumbs
bread	1 slice	1/4 cup fine, dry crumbs
butter	1 stick or 1/4 pound	1/2 cup
cheese, American, cubed	1 pound	2 2/3 cups
American, grated	1 pound	5 cups
cream cheese	3-ounce package	6 2/3 tablespoons
chocolate, bitter	1 square	1 ounce
cocoa	1 pound	4 cups
coconut	1 1/2 pound package	2 2/3 cups
coffee, ground	1 pound	5 cups
cornmeal	1 pound	3 cups
cornstarch	1 pound	3 cups
crackers, graham	14 squares	1 cup fine crumbs
saltine	28 crackers	1 cup fine crumbs
egg	4 - 5 whole	1 cup
whites	8 - 10	1 cup
yolks	10 - 12	1 cup
evaporated milk	1 cup	3 cups whipped
flour, cake, sifted	1 pound	4 1/2 cups
rye	1 pound	5 cups
white, sifted	1 pound	4 cups
white, unsifted	1 pound	3 3/4 cups
gelatin, flavored	3 1/4 ounces	1/2 cup
unflavored	1/4 ounce	1 tablespoon
lemon	1 medium	3 tablespoon juice
marshmallows	16	1/4 pound
noodles, cooked	8-ounce package	7 cups
uncooked	4 ounces (1 1/2 cups)	2 - 3 cups cooked
macaroni, cooked	8-ounce package	6 cups
macaroni, uncooked	4 ounces (1 1/4 cups)	2 1/4 cups cooked
spaghetti, uncooked	7 ounces	4 cups cooked
nuts, chopped	1/4 pound	1 cup
almonds	1 pound	3 1/2 cups
walnuts, broken	1 pound	3 cups
walnuts, unshelled	1 pound	1 1/2 to 1 3/4 cups
onion	1 medium	1/2 cup
orange	3 - 4 medium	1 cup juice
raisins	1 pound	3 1/2 cups
rice, brown	1 cup	4 cups cooked
converted	1 cup	3 1/2 cups cooked
regular	1 cup	3 cups cooked
wild	1 cup	4 cups cooked
sugar, brown	1 pound	2 1/2 cups
powdered	1 pound	3 1/2 cups
white	1 pound	2 cups
vanilla wafers	22	1 cup fine crumbs
zwieback, crumbled	4	1 cup

FOOD & QUANTITIES

FOR LARGE SERVINGS

	25 Servings	50 Servings	100 Servings
Beverages:			
coffee	1/2 pound & 1 1/2 gallons water	1 pound & 3 gallons water	2 pounds & 6 gallons water
lemonade	10 - 15 lemons & 1 1/2 gallons water	20 - 30 lemons & 3 gallons water	40 - 60 lemons & 6 gallons water
tea	1/12 pound & 1 1/2 gallons water	1/6 pound & 3 gallons water	1/3 pound & 6 gallons water
Desserts:			
layered cake	1 12" cake	3 10" cakes	6 10" cakes
sheet cake	1 10" x 12" cake	1 12" x 20" cake	2 12" x 20" cakes
watermelon	37 1/2 pounds	75 pounds	150 pounds
whipping cream	3/4 pint	1 1/2 to 2 pints	3 - 4 pints
Ice cream:			
brick	3 1/4 quarts	6 1/2 quarts	13 quarts
bulk	2 1/4 quarts	4 1/2 quarts or 1 1/4 gallons	9 quarts or 2 1/2 gallons
Meat, poultry or fish:			
fish	13 pounds	25 pounds	50 pounds
fish, fillets or steak	7 1/2 pounds	15 pounds	30 pounds
hamburger	9 pounds	18 pounds	35 pounds
turkey or chicken	13 pounds	25 - 35 pounds	50 - 75 pounds
wieners (beef)	6 1/2 pounds	13 pounds	25 pounds
Salads, casseroles:			
baked beans	3/4 gallon	1 1/4 gallons	2 1/2 gallons
jello salad	3/4 gallon	1 1/4 gallons	2 1/2 gallons
potato salad	4 1/4 quarts	2 1/4 gallons	4 1/2 gallons
scalloped potatoes	4 1/2 quarts or 1 12" x 20" pan	9 quarts or 2 1/4 gallons	18 quarts 4 1/2 gallons
spaghetti	1 1/4 gallons	2 1/2 gallons	5 gallons
Sandwiches:			
bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
butter	1/2 pound	1 pound	2 pounds
lettuce	1 1/2 heads	3 heads	6 heads
mayonnaise	1 cup	2 cups	4 cups
mixed filling			
meat, eggs, fish	1 1/2 quarts	3 quarts	6 quarts
jam, jelly	1 quart	2 quarts	4 quarts



QUICK FIXES

PRACTICALLY EVERYONE has experienced that dreadful moment in the kitchen when a recipe failed and dinner guests have arrived. Perhaps a failed timer, distraction or a missing or mismeasured ingredient is to blame. These handy tips can save the day!

Acidic foods – Sometimes a tomato-based sauce will become too acidic. Add baking soda, one teaspoon at a time, to the sauce. Use sugar as a sweeter alternative.

Burnt food on pots and pans – Allow the pan to cool on its own. Remove as much of the food as possible. Fill with hot water and add a capful of liquid fabric softener to the pot; let it stand for a few hours. You'll have an easier time removing the burnt food.

Chocolate seizes – Chocolate can seize (turn coarse and grainy) when it comes into contact with water. Place seized chocolate in a metal bowl over a large saucepan with an inch of simmering water in it. Over medium heat, slowly whisk in warm heavy cream. Use 1/4 cup cream to 4 ounces of chocolate. The chocolate will melt and become smooth.

Forgot to thaw whipped topping – Thaw in microwave for 1 minute on the defrost setting. Stir to blend well. Do not over thaw!

Hands smell like garlic or onion – Rinse hands under cold water while rubbing them with a large stainless steel spoon.

Hard brown sugar – Place in a paper bag and microwave for a few seconds, or place hard chunks in a food processor.

Jell-O too hard – Heat on a low microwave power setting for a very short time.

Lumpy gravy or sauce – Use a blender, food processor or simply strain.

No tomato juice – Mix 1/2 cup ketchup with 1/2 cup water.

Out of honey – Substitute 1 1/4 cups sugar dissolved in 1 cup water.

Overcooked sweet potatoes or carrots – Softened sweet potatoes and carrots make a wonderful souffle with the addition of eggs and sugar. Consult your favorite cookbook for a good souffle recipe. Overcooked sweet potatoes can also be used as pie filling.

Sandwich bread is stale – Toast or microwave bread briefly. Otherwise, turn it into bread crumbs. Bread exposed to light and heat will hasten its demise, so consider using a bread box. If the bread will not be eaten within a few days, store half in the freezer.

Soup, sauce, gravy too thin – Add 1 tablespoon of flour to hot soup, sauce or gravy. Whisk well (to avoid lumps) while the mixture is boiling. Repeat if necessary.

Sticky rice – Rinse rice with warm water.

Stew or soup is greasy – Refrigerate and remove grease once it congeals. Another trick is to lay cold lettuce leaves over the hot stew for about 10 seconds and then remove. Repeat as necessary.

Too salty – Add a little sugar and vinegar. For soups or sauces, add a raw peeled potato.

Too sweet – Add a little vinegar or lemon juice.

Undercooked cakes and cookies – Serve over vanilla ice cream. You can also layer pieces of cake or cookies with whipped cream and fresh fruit to form a dessert parfait. Crumbled cookies also make an excellent ice cream or cream pie topping.

COOKING TERMS

Au gratin: Topped with crumbs and/or cheese and browned in oven or under broiler.

Au jus: Served in its own juices.

Baste: To moisten foods during cooking with pan drippings or special sauce in order to add flavor and prevent drying.

Bisque: A thick cream soup.

Blanch: To immerse in rapidly boiling water and allow to cook slightly.

Cream: To soften a fat, especially butter, by beating it at room temperature. Butter and sugar are often creamed together, making a smooth, soft paste.

Crimp: To seal the edges of a two-crust pie either by pinching them at intervals with the fingers or by pressing them together with the tines of a fork.

Crudités: An assortment of raw vegetables (i.e. carrots, broccoli, celery, mushrooms) that is served as an hors d'oeuvre, often accompanied by a dip.

Degrease: To remove fat from the surface of stews, soups or stock. Usually cooled in the refrigerator so that fat hardens and is easily removed.

Dredge: To coat lightly with flour, cornmeal, etc.

Entrée: The main course.

Fold: To incorporate a delicate substance, such as whipped cream or beaten egg whites, into another substance without releasing air bubbles. A spatula is used to gently bring part of the mixture from the bottom of the bowl to the top. The process is repeated, while slowly rotating the bowl, until the ingredients are thoroughly blended.

Glaze: To cover with a glossy coating, such as a melted and somewhat diluted jelly for fruit desserts.

Julienne: To cut or slice vegetables, fruits or cheeses into match-shaped slivers.

Marinate: To allow food to stand in a liquid in order to tenderize or to add flavor.

Meunière: Dredged with flour and sautéed in butter.

Mince: To chop food into very small pieces.

Parboil: To boil until partially cooked; to blanch. Usually final cooking in a seasoned sauce follows this procedure.

Pare: To remove the outermost skin of a fruit or vegetable.

Poach: To cook gently in hot liquid kept just below the boiling point.

Purée: To mash foods by hand by rubbing through a sieve or food mill, or by whirling in a blender or food processor until perfectly smooth.

Refresh: To run cold water over food that has been parboiled in order to stop the cooking process quickly.

Sauté: To cook and/or brown food in a small quantity of hot shortening.

Scald: To heat to just below the boiling point, when tiny bubbles appear at the edge of the saucepan.

Simmer: To cook in liquid just below the boiling point. The surface of the liquid should be barely moving, broken from time to time by slowly rising bubbles.

Steep: To let food stand in hot liquid in order to extract or to enhance flavor, like tea in hot water or poached fruit in syrup.

Toss: To combine ingredients with a repeated lifting motion.

Whip: To beat rapidly in order to incorporate air and produce expansion, as in heavy cream or egg whites.



YUM
2+2=
16 cups
MORRIS PRESS
COOKBOOKS